



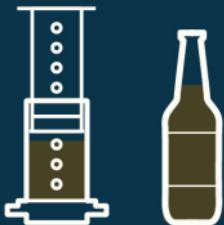
An immersion method that creates a silky body and rich flavor.

### French Press



A method using manual pressure. The result is a flavorful coffee beverage with a light body and low acidity and bitterness.

### Aeropress



Cold dripped coffee, made drop by drop for 12-24 hours. The result is a bright coffee with low acidity and a lot of sweetness. Can be served with only ice or with milk.

### Kyoto Drip Cold



Pour-over coffee with light body. Highlights the sweetest and brightest notes of the coffee.

### Chemex



### Moka

Coffee extracted with medium pressure. Full bodied and intense flavor.

### Bottled Cold Brew

Concentrated coffee with low acidity and 3x the flavor and caffeine. Drink cold or diluted with water or milk.

### Hario V60

Pour-over method producing light body where the delicate nuances of the coffee are featured.

### Syphon

Immersion method which uses vacuum pressure producing a light body and a wealth of bright and sweet flavors.

+ Body  
- Clarity

- Body  
+ Clarity