



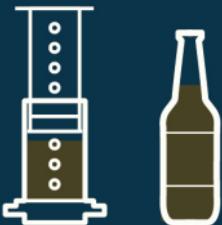
An immersion method that creates a silky body and rich flavor.

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