

Maceration method

IBRIK



This method of maceration allows one to obtain a result with a dense and elastic crema and a coffee with a bold and intense body.

One of the oldest known brewing techniques from the 16th century, this method of preparation involves direct contact between the coffee and water while it heats.

How to do it?

One needs around 80ml of room temperature water and 8 to 10 grams of very finely ground coffee.

Prepare

Dose

Place the coffee in the cezve with half the water and mix with a stick to avoid lumps.

Add the rest of the water

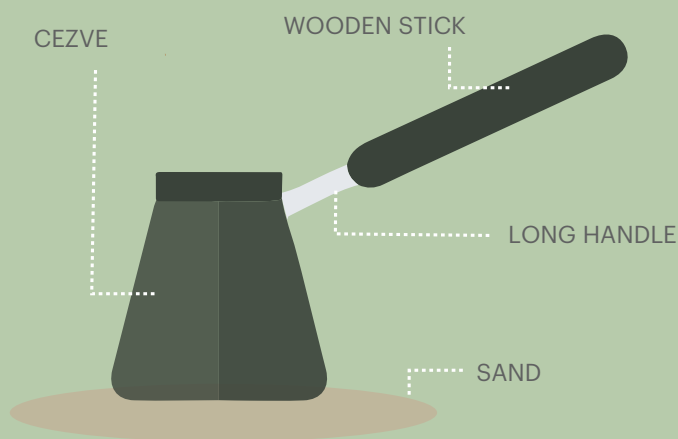
Fill

Heat

The correct way is to surround the cezve with a thin layer of sand that covers an electric hot plate but one can also put it on low heat. In about a minute we stir and wait for the coffee to rise. The total preparation time should not exceed 4 minutes.

Serve

Serve from the same pot to the cup. The result will be a coffee with a dense and elastic crema.



SOY

C1 Useful Capacity 85ml.

Medium roast
Very fine grind