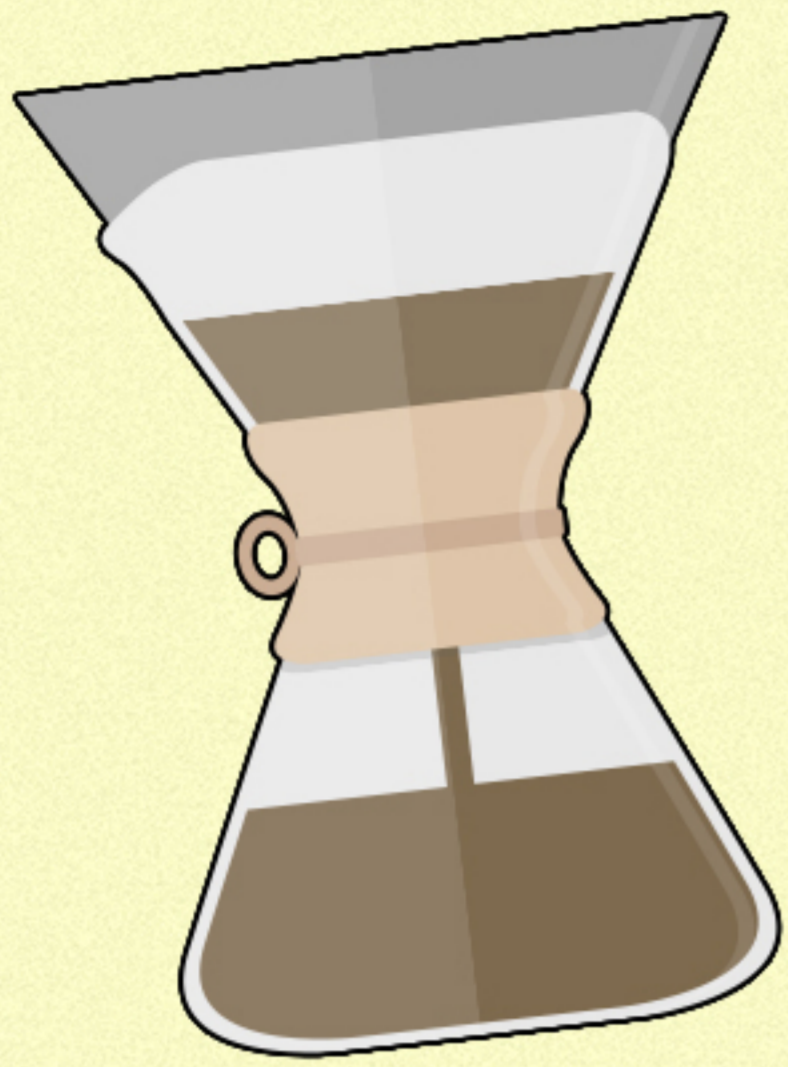


## DRIP COFFEE MAKER



One of the most common brewing techniques you can do in your home where your coffee is brewed through a filter with boiling water, dripping from the top, passing through the pot, and leaving the coffee grounds on the filter.

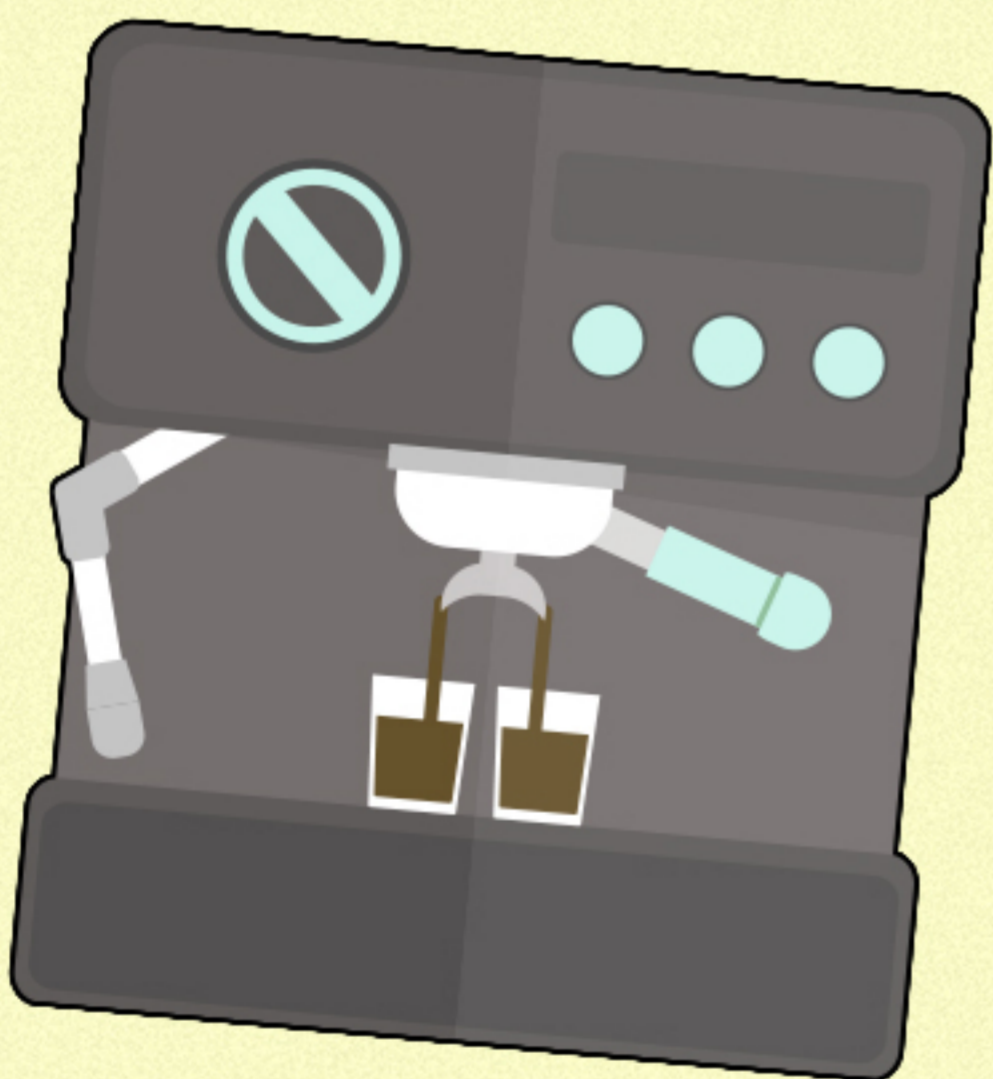
## FRENCH PRESS



The mesh filter inside French press separates the ground coffee from hot water, allowing the bean oils to mix with water, which then produces stronger flavor. This is best consumed right after brewing.

## Popular Methods of Coffee Brewing

## ESPRESSO MACHINE



This is designed to force a little amount of hot water through the coffee grounds using a portafilter at a very fast speed producing liquid coffee that resembles the consistency of a powdered sugar.

## COLD BREW



This method uses a coarsely ground coffee, then adds a cold or room temperature water, and steeps for 12 to 24 hours, which then produces a less bitter yet highly caffeinated brew for your cold brew.