



Moka Pot

Using an Moka Pot can be an excellent way to brew coffee at home.

BARISTA TIP: Preheat the water to keep the temperature of the moka pot from getting too hot and cooking the coffee, imparting a metallic taste.

The key to good coffee using a Moka Pot are: using high quality, fresh coffee; pre-heating the water; removing the pot from the heat at the right moment; proper grind of coffee; and using clean equipment.

You'll need a Moka Pot, an electric kettle or other device to boil water in, coffee, a good quality burr grinder, a heat source (electric or gas stove), oven gloves, a bar towel and cups (and possibly a thermal carafe).

1. Preheat the water. Bring kettle water to a boil and remove from heat.
2. Grind your coffee on a drip coffee setting, about as fine as table salt. You need enough coffee to fill the filter basket.
3. Add the heated water and fill to the line in the bottom of the brewer. Then insert the filter basket into the bottom of the moka pot.
4. Fill the basket with coffee, slightly mounded, and level the surface off with your finger. Brush away loose grounds on the top edge of the filter basket.
5. Using oven gloves; screw the top and bottom together but don't over-tighten.



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6. Put the moka pot on the stove, use moderate heat and make sure that the handle is not subjected to heat. Leave the top lid open.
7. The coffee will begin to come out and you will hear a puffing sound and see a rich-brown stream that will get progressively lighter in colour. Once the stream is the colour of yellow honey, remove from heat source with hot pads and close the lid.
8. Wrap the bottom of the pot in a chilled bar towel or run under cold tap water to stop extraction.
9. As soon as the coffee stops bubbling out, pour it into cups or a carafe. You may wish to dilute with hot water depending on preference.
10. Enjoy your coffee.

BARISTA TIP: We do this to prevent the coffee from developing a metallic taste. The idea here is to get a relatively small amount of coffee which is very concentrated and rich.

BARISTA TIP: Check time. For a 3 cup moka pot the total time from the very first drops of coffee appearing in the upper chamber, to the coffee reaching optimum yield should not exceed the 1 minute mark. Too quick? Your coffee is too coarse or you have not put in enough coffee, resulting in a flat, watery sour brew. Too long? Your coffee is too fine or you have put in too much, resulting in an astringent, over-extracted ashy brew.

