

## Tip Sheet for Technivorm Electric Drip Coffee Brewers *from Sweet Maria's*

Congratulations on your purchase of a Dutch-made Technivorm coffee maker, one of the only electric drip brewers certified to meet the brewing specifications of the Specialty Coffee Association of America! Why is this brewer so special? Basically, it is one of the only coffee makers you can get that has enough power (1475 watts) to brew at the correct temperature: 200° Fahrenheit. We think the booklet that comes with the brewer is adequate; this tip sheet is intended to supplement the Technivorm instructions, adding our personal brewing recommendations. This sheet does not replace their instructions so read both before using the machine!

### Before you use your brewer:

- Complete 2-3 brew cycles using only hot water, without a coffee filter in the Filter Holder. (Use fresh, clean cold water each time – don't reuse the hot water).
- We recommend the #4 size Filtropa cone-shaped filter, either white or brown. Other brands work fine ... we just think the Filtropa is of better quality (less "paper taste" in the brewing, better paper fiber quality).
- **Warning:** The Outlet Pipe that delivers the hot water from the brewer chassis to the filter cone is very hot during and after brewing!

### Grinding Tips:

- The best grind for a Technivorm is a fine, even, consistent grind from a good quality mill. (Even though a conical or flat burr mill is recommended, you can get good brewing results with an inexpensive whirling blade-type grinder. The paper filter will compensate for the inherent unevenness of this type of mill).
- You do not want to use an espresso grind in the Technivorm. Sure, very fine grind can compensate for the far too rapid brew results in other drip brewers by slowing down the infusion of the water through the grind. But with the Technivorm, you don't need to worry about this anymore because you can manually slow down the percolation rate, and due to the proper 200° water temperature. An espresso grind is a clumping grind; when you pinch it between your fingers it readily cakes. A good drip grind is fine, but when pinched between your fingers, a good 80%+ of the coffee falls off. I have had great, strong, fully extracted brews with the Technivorm using a French Press coarse grind ... something that would be impossible with a standard drip brewer.

### Brewing Method:

*My preferred method:* A great feature on the Technivorm is the simple switch on the Filter Cone that has three positions: No-Drip (the circle with the X); Slow-Drip (the half-shaded circle); and Full-Drip (the unfilled circle). I use this switch to hold back the water/coffee for the first 30 seconds – 1 minute of the brewing cycle, allowing better extraction, then change the switch to "Slow-Drip." (I also stir the coffee/water mixture in the Filter Cone at that time. Then I put the lid back on top of the Filter Cone [helps maintain brew temperature] ... but this stirring step is optional). I only use the Slow-Drip setting. It is intended for making half-pots according to Technivorm's instructions, but it allows for better mixing of the grounds and water no matter how much coffee you make. This whole "No-Drip/Stir" method is completely optional; I just feel I get a bit more body and more overall intensity using this technique. If you do this you must not walk off and forget to turn the switch to allow the coffee to drip – if you do, you'll have a mess on your hands.

- Fill your water reservoir. While you are at the sink, you *might* want to pre-wet your paper filter. Simply put the filter in the filter holder, take it to the sink and run some water through it, allowing the water then to drain out. Why? This will reduce the chance of "paper filter taste" in the coffee. Do I do this? No, I think it is overly fussy; if you use good filters the chance that "paper filter taste" will be detectable is nearly zero.
- Use the provided Technivorm scoop to load up your filter with coffee. I use 6 level scoops for the 1.25 liter models (Clubline and Moccamaster) and 5 scoops for the KBTS with the thermal jug. Too much ground coffee doesn't make it better ... it makes it worse. Don't go overboard.
- Set the switch on the Filter Cone to No-Drip Put the Filter Cone in the Bracket with the lid on it.
- Start the brew cycle by turning on the power switch on the base.
- Wait for about 1 minute, or until the coffee/water mixture is about 3/4" from the top of the paper filter. Stir the mixture gently, just a couple stirs is enough. Replace the lid over the Filter Cone.
- Switch the Filter Cone switch to Slow-Drip. Do NOT forget to do this or you will have a big mess!
- Wait for your delicious coffee to brew!

### Additional Comments:

- Remember, parts of the coffee maker get very hot, especially the Outlet Pipe.
- It is not recommended to pour a cup of coffee before the full brew cycle is complete. You really want to brew all the coffee, and allow all of it to mix, before serving.
- You can switch the On/Off switch to the Off position 10 seconds after the water has left the reservoir. It does not hurt the brewer if you leave this switch on for a little while, but don't forget to turn it off.
- Note that the Moccamaster CD does not have the same Drip Switch on the filtercone holder. It has a switch that shuts off the drip when you remove the serving pot from the hotplate. To use my brew method, simply start the brewing without the serving pot, then put it on the hotplate after 30 seconds – 1 minute.
- The Clubline and Moccamaster have 2 switches – one that turns the brewer on/off. The other switch on the right kicks the hotplate into high heat. I personally would keep the hotplate set to low to avoid scalding the coffee. Everyone knows that coffee is good when it is freshly brewed and bad after it is held at temperature on a hotplate for too long. If you really want to save coffee for later, I recommend transferring it to a vacuum bottle (thermos) or thermal cup when it is fresh.