Coffee Brewing Guide

Brewing Method		cups per service	coffee grind	grams	ml of water	temp	time	Thank you for shopping at Reaching Out. This item you have purchased has been hand-crafted by our artisans with disabilities. Thank you for your support.
Aeropress		1	Variable	20g	280ml	75-92°C	2-5 mins	At Reaching Out, we now proudly offer: Our internationally recognized fine coffee • Local coffee – tradition meets trend • Yin-Yang Hoi An ancient blend.
French press		2	Coarse	40g	550ml	90-96°C	3-4 mins	 A good day coffee Our handmade brewing devices copper Vietnamese drip filter, bronze pour-over brewing device
Perculator		6	Medium Coarse	135g	2000ml	100°C	3 mins	Subscribe & Save Add 5 items to this month's delivery to unlock 15% savings on this item. Learn more at reachingoutvietnam.com
Auto Drip		2	Medium	30g	440ml	85-99°C	5 mins	
Pour Over		2	Medium Fine	30g	450ml	96°C	3 mins	Hot Tips: Buy whole beans Store in cool place Clean coffee maker
Moka pot		3	Fine	20g	280ml	100°C	6 mins	 Measure 1:15; Coffee: Water Grind in burr grinder Heat the water Bloom grounds Brew coffee
Briki		1	Super Fine	20g	280ml	70-95°C	4-5 mins	 Decant & serve Don't reheat Consistency Download more brewing guides at
Cold Brew	V War	5	Coarse	350g	1500ml	10-30°C	12-18 hrs	reachingoutvietnam.com/brew
Chemex #1		3	Medium Coarse	30g	460ml	93°C	5 mins	
Chemex #2		8	Medium Coarse	42g	640ml	96°C	5 mins	+84 (0) 235 3910 168 info@reachingoutvietnam.com
Vietnam Drip Filter		1	Medium	15g	230ml	96°C	5 mins	
Syphon		5	Medium Fine	25g	360ml	90-95°C	1–2 mins	fb.com/reachingout.teahouse fb.com/reachingout.artsandcraftsho @reachingoutvietnam Reaching Out Tea House
Espresso	40	1	Extra Fine	20g	280ml	85-95°C	30 secs	Reaching Out Arts & Craft reachingoutvietnam.com