

If this year, your to-do calendar includes brewing coffee at home and trying specialty coffees, then let's get started.

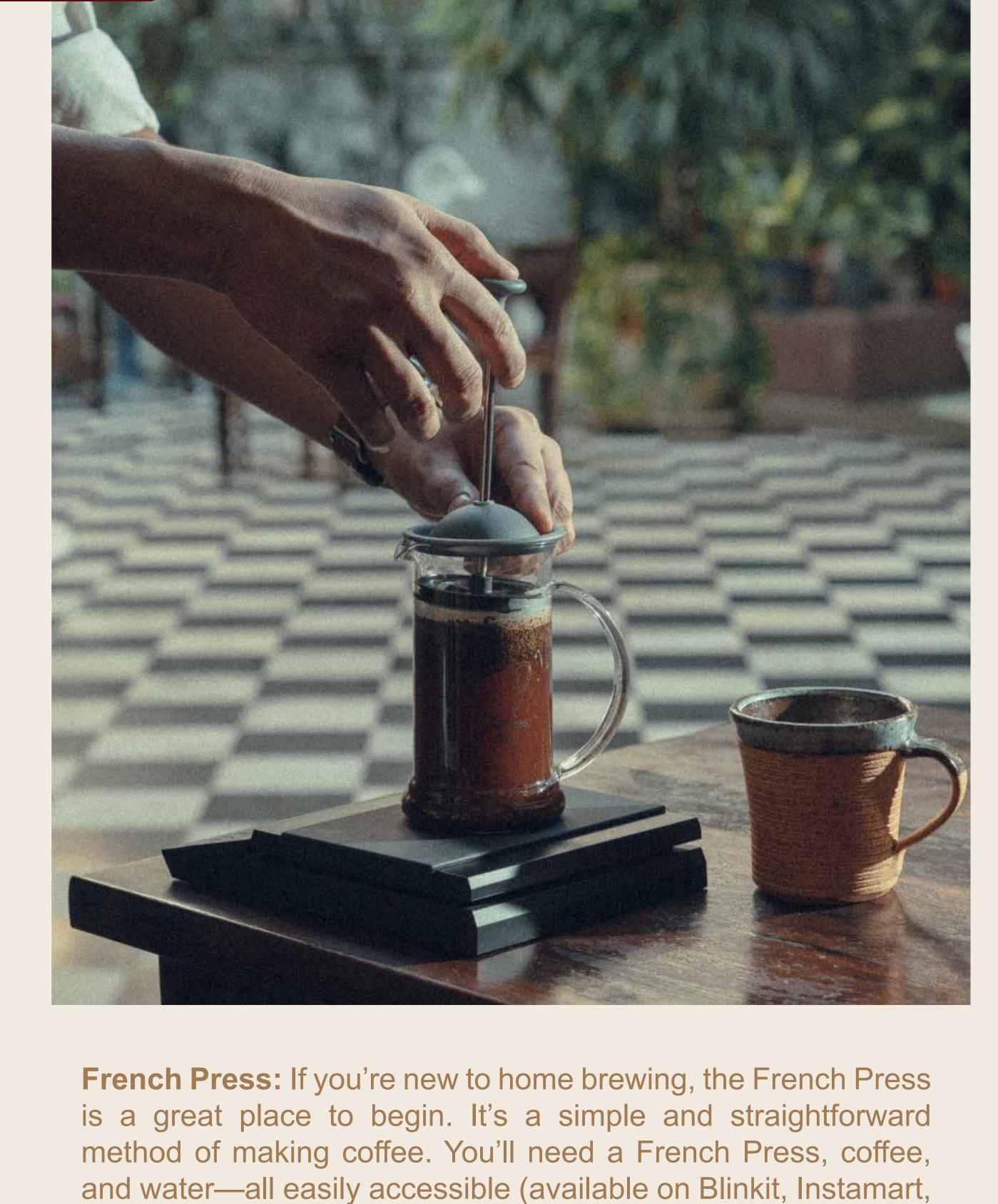
Brewing a cup of specialty coffee is not as easy as adding water like in the case of instant coffees. Brewing coffee at home is a process. Some do it to relax, some do it for the joy and love of

look at doing something new every year. Learn something new.

Coffee.

Whatever the reason you want to take up home brewing, here is a quick guide to get you started.

1.



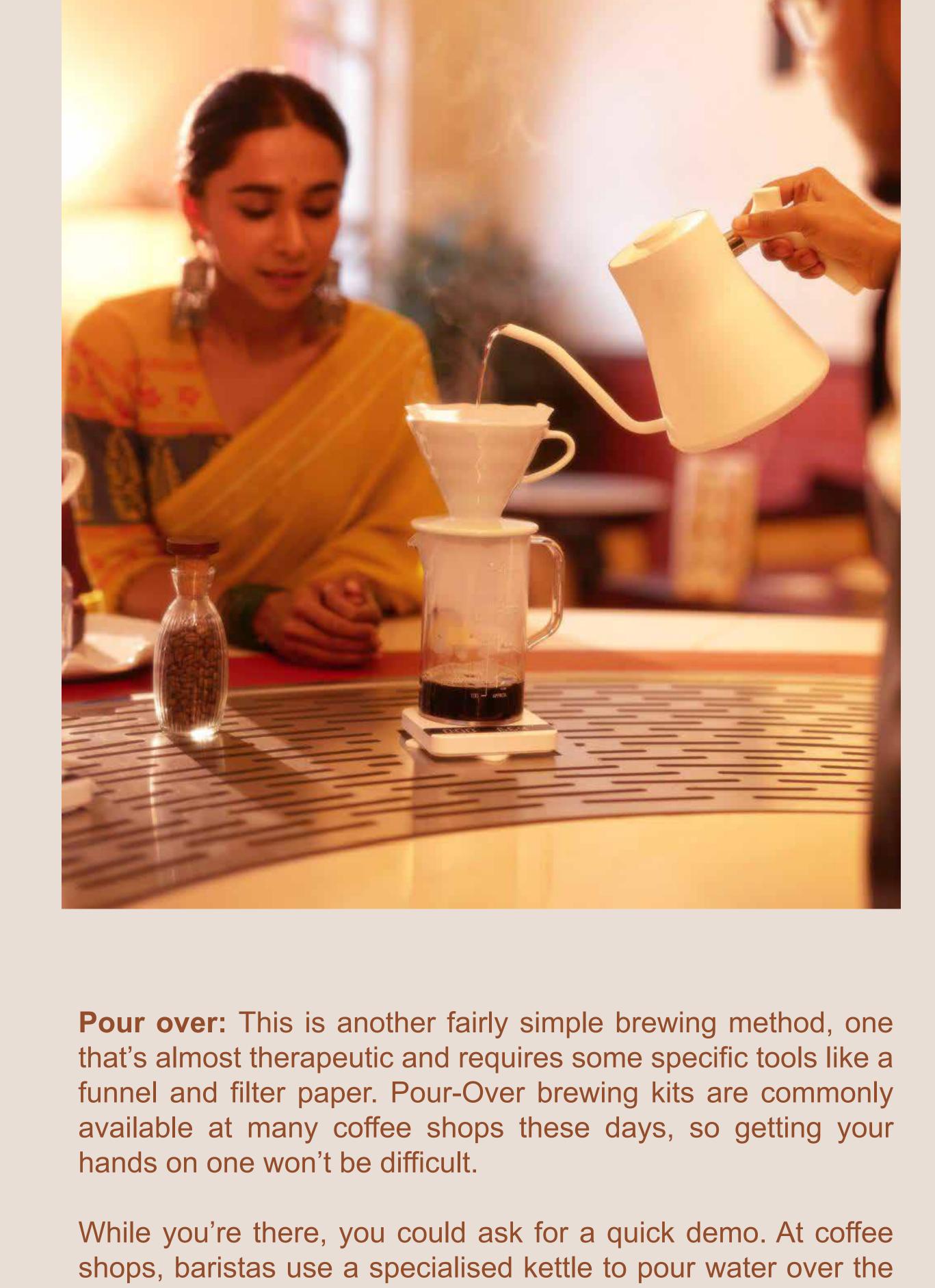
To brew, ensure you have the right grind size and consult a barista for the ideal amount of coffee to use for a perfectly balanced cup. The French Press is easy to use, making it an excellent choice for beginners.

When buying your first French Press, consider starting with a smaller size. This helps you master the technique and adjust the

and Zepto).

brew strength to suit your taste.

2.



3.

coffee grounds to achieve the perfect brew. However, you can

Why a spout? It's the best way to control the flow of water. A

use any kettle you have—anything with a spout will work.

slow and steady pour is key to expert brewing.



Moka Pot: When the Moka pot is ready with coffee, your house will be filled with the aroma of coffee. Moka pot coffee is brewed over a gas stove. This is also a simple tool and easily available everywhere.

The water in the lower chamber boils and rises up, percolating

through the coffee layer in the middle chamber. The brewed

espresso then comes up through a funnel-like opening to the

top chamber. If you like your coffee strong, this will be a treat for

you.

