

The Guide to Making Perfect Coffee ■

Step 1: Choose high-quality beans.

Step 2: Grind just before brewing (medium grind for drip, coarse for French press).

Step 3: Use filtered water for the best taste.

Step 4: The golden ratio is 1:15 (1g coffee for 15g water).

Step 5: Maintain correct water temperature (90-96°C).

Step 6: Brew with love and patience ■■.

Pro Tip: Always pre-wet your filter paper to remove papery taste.

Did you know? Coffee was discovered by goats in Ethiopia who got energetic after eating beans! ■