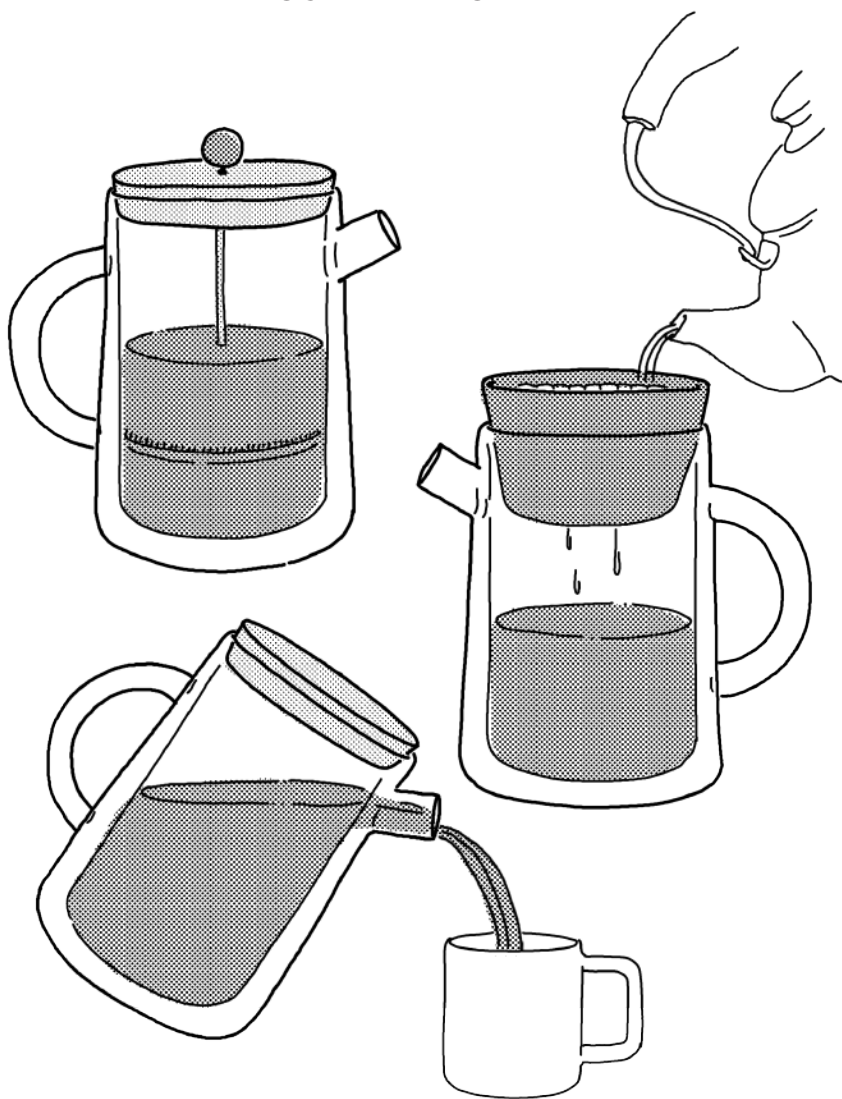
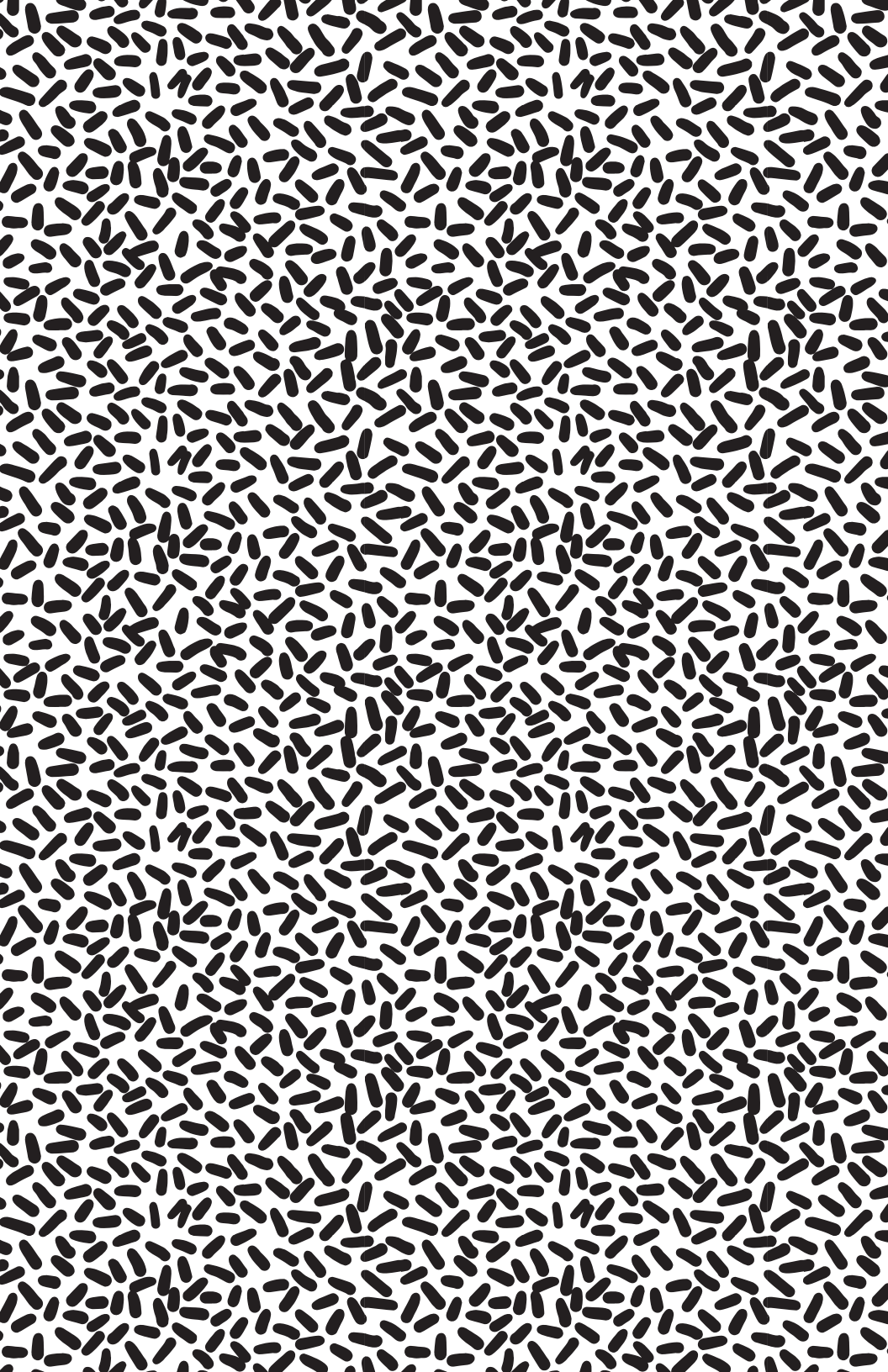


# Coffeemaker

## N°3

### USER MANUAL





## Coffeemaker N°3

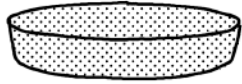
The beauty of hand brewing coffee is all in the experience—the smells, the sounds, the movements—the ritual is *essential*.

At its core, N°3 is an understated glass pitcher—hand-blown with a double walled design. After brewing a pot of pour-over, French press, or cold brew coffee, you simply cork the pitcher, and bring it to the table to enjoy with others.

Coffeemaker N°3 is designed to celebrate morning rituals, but we also intended it to be flexible enough to use every day—and of course produce a damn fine cup of coffee.

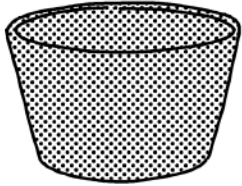
Enjoy—and take it slow.

## Components



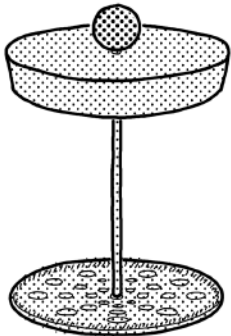
### **LID**

Cork lid for pitcher (when serving) and dripper (while brewing)



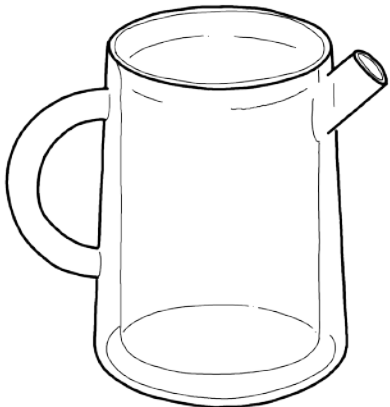
### **DRIPPER**

Porcelain pour-over dripper



### **PRESS**

French press plunger with cork lid and wooden knob



### **PITCHER**

Hand-formed double walled borosilicate glass

## Recommended



### **FILTERS**

Melitta 8-12 cup basket filters, typically used for auto-drip machines (widely available at most US grocery stores)



### **KITCHEN SCALE**

Accurate coffee bean measurement helps you get the right ratio of coffee to water (see page 7)



### **BURR GRINDER**

One of the most important tools for good coffee is a good grinder. Burr grinders create a more consistent grind, which means a more even extraction of coffee



### **EXTRA MUG**

A temporary place to hold the ceramic dripper when it is removed after brewing

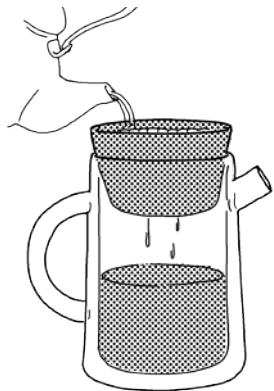
## Pour-over

### 1—PREPARE

- Place a filter in the dripper and place the dripper carefully in the pitcher
- Pour boiling water through the filter to rinse. Dump out water before brewing

### 2—PRE-WET

- Grind the coffee dose (see page 7) at a medium coarseness and put it in the filter
- Pour a small amount of hot water (just off the boil) on top of the coffee—just enough to evenly wet the grounds
- Wait at least 30 seconds for the pre-wet or 'bloom'. This gives the coffee time to be evenly saturated, so it can extract evenly



### 3—POUR

- Slowly pour water over the grinds in a circular motion to create a "slurry" of coffee
- Once the slurry level is 1/2 inch from the top of filter, pause your pour to allow coffee to draw down into the carafe. Avoid having coffee on the side of the filter, out of contact with water
- Slowly add remaining water until you reach the desired volume of brewed coffee (see page 7)
- Ideally the brew is complete in 3-6 minutes

### 4—SERVE

- Carefully remove the dripper from the pitcher and place on top of a mug to cool before disposing of filter
- Place the cork on top of the pitcher to pour



## French press

### 1—PREPARE

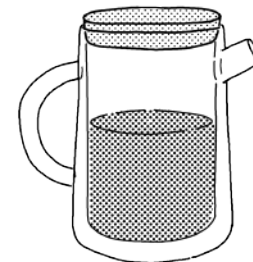
- Grind the coffee dose (see page 7) at a medium coarseness and put in the pitcher
- Allow your water to cool to around 205° or at least a minute off boil

### 2—POUR

- Pour the hot water until you reach the desired volume of coffee (see page 7)



- Give the coffee a gentle stir to make sure all grinds are wet
- Let brew for 3-4 minutes, use the cork lid for extra insulation



### 3—PRESS

- **Optional:** use a spoon to scoop off any foam on top
- Place the French press plunger on the pitcher and slowly press down
- **Optional:** Let the coffee rest for another minute to let the sediment settle
- Slowly pour the coffee so as not to disturb the grinds at the bottom
- Decant all of the coffee at once for the best flavor—coffee that stays in the pitcher may continue to extract and become bitter over time



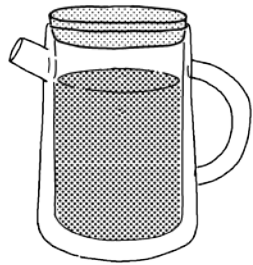
### 4—CLEAN

- For easier clean up do not leave the plunger submerged in the coffee
- Ideally clean up shortly after enjoying coffee to reduce oily build up on the metal French press parts

## Cold brew

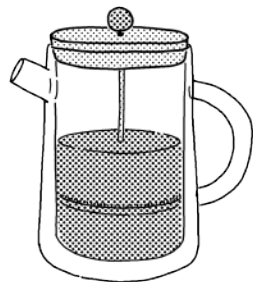
### 1—PREPARE

- Grind 100g-250g coffee at a medium coarseness and put in pitcher
- Pour room temperature filtered water in the pitcher until you reach just below the spout
- Stir to mix thoroughly
- Place the cork lid on the brewer and put in the fridge
- Let steep 12-18 hours



### 2—FILTER

- Scoop off any floating grinds
- Place the French press on the pitcher and plunge slowly
- Pour over ice, dilute with water, if preferred



### 3—DOUBLE-FILTER (optional)

- Place the dripper on top of a ball jar, pitcher, or other large vessel
- Place a filter in the dripper and pour fresh water through to rinse, dispose of rinse water
- Pour the coffee out of the French press and into the dripper



## Measure your coffee

Accurately measuring your water and beans is the only way to ensure you have the right ratio of coffee to water—and is a crucial step to making delicious coffee consistently.

We recommend using a **kitchen scale with gram measurements** to measure your beans before you grind. Keeping a small scale next to your grinder will ensure your ratio is starting at the right point, and will be much easier to reproduce each time you brew.

The other important component to measure is the amount of water. We recommend a 1:15 coffee to water ratio (1g coffee per 15ml water). A scale can be placed under the brewer to measure the output as you brew (1ml = 1g).

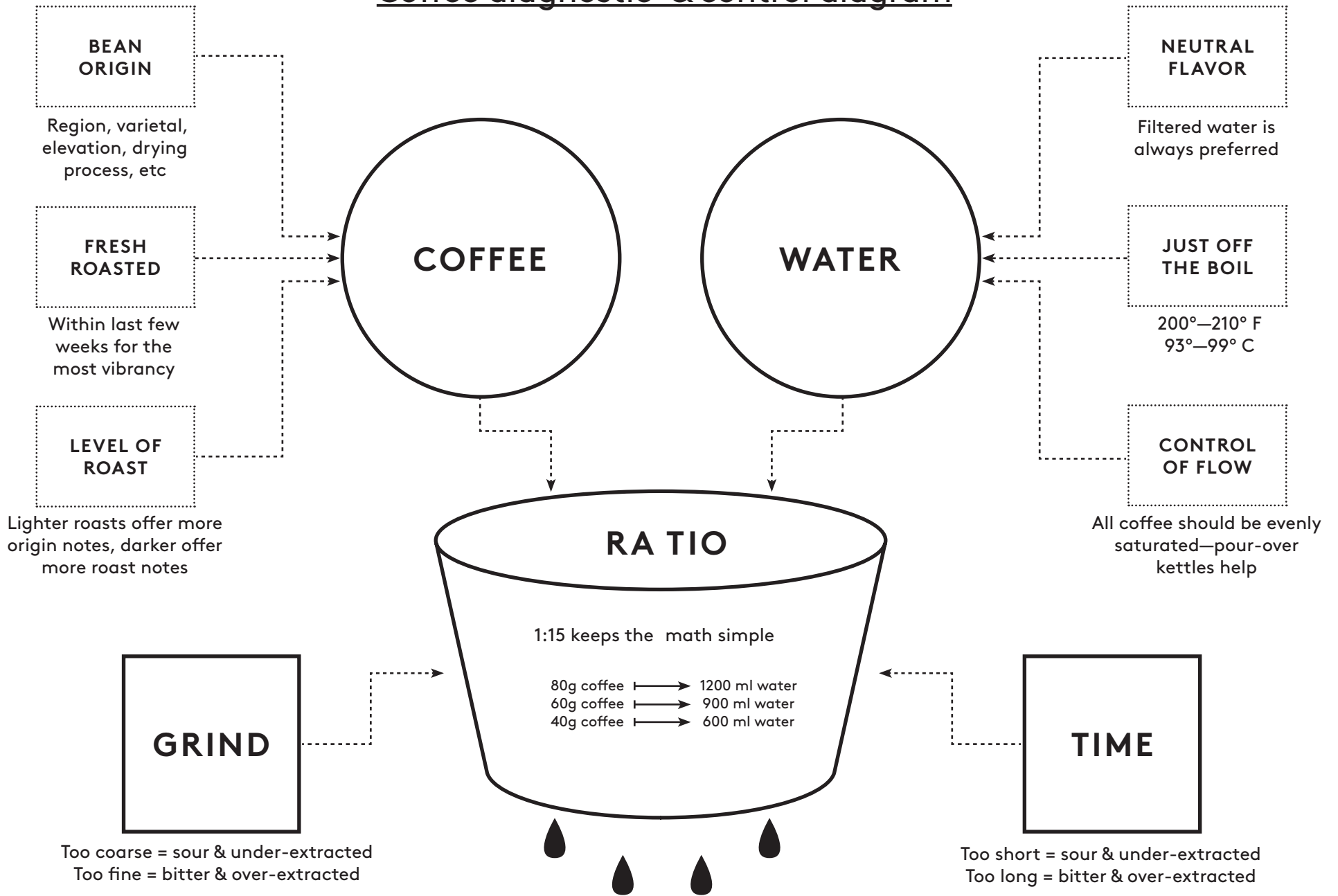
In lieu of a brewing scale, the handle on N°3 can also act as a guideline for volume. Visual measurement will put you in an acceptable range for tasty coffee, and over time you will develop an intuitive sense for where to stop for your coffee preferences.

## Ratios for hot brewing

GRAMS OF BEANS	OR	HEAPING TABLESPOONS OF GROUND COFFEE	WATER REQUIRED (1ml = 1g)	MAKES
80g	OR	8 tbsp	1200 ml	4 cups
60g	OR	6 tbsp	900 ml	3 cups
40g	OR	4 tbsp	600 ml	2 cups



# Coffee diagnostic & control diagram



## Life after coffee

We love kitchen tools that can be used in a variety of ways. After your morning coffee, you can put your N°3 to use as an all purpose pitcher. The double walled glass keeps cold drinks cool and the spout can filter ice, citrus, or other aromatics.

### A FEW IDEAS:

Ice water with cucumber slices

Sparkling water with Peychaud's bitters

Lemonade with sliced lemons

Cold brew iced tea

Homemade simple syrup soda

Batched cocktails & punches

Hot chocolate

Hot toddies

.....

.....

.....

.....

## Care

Coffee contains oils which build up on unclean equipment, and affect flavor. We recommend cleaning all parts after each use:

HAND WASH ONLY	DISHWASHER OK
Pitcher Cork lid French press parts	Dripper

### FRENCH PRESS CLEANING

Pull the plunger out of the grinds immediately after decanting the fresh coffee and rinse in your sink. A small amount of dish soap can be used as well. Be sure to rinse thoroughly. The French press component can be disassembled periodically for a deeper cleaning. Always allow the cork lid to fully dry before storing.

### POUR-OVER CLEANING

Carefully remove the dripper and place on a cup to cool and let any remaining liquid drip out. When cool, dump the filter in the trash or compost. Immediately rinse the dripper, and either hand wash or place in dishwasher. Always allow the cork lid to fully dry before storing.

### USE CAUTION & COMMON SENSE

*N°3 is constructed from durable lab-grade borosilicate glass—however it is still a hand-blown piece of glass, and is prone to breakage if handled carelessly. Please use the utmost caution when handling the pitcher.*

## Beyond the manual

For more equipment recommendations, tutorials, pro-tips, and other frequently asked questions, visit:

[www.manual.is/brewing-with-no3](http://www.manual.is/brewing-with-no3)

## Take it slow

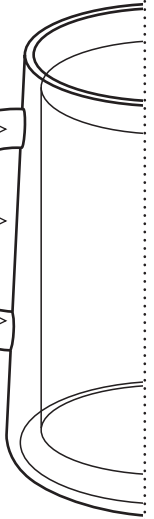
Manual is a design studio based in Chicago USA that creates products for celebrating slow food & drink.

Connect with us at [manual.is](http://manual.is) or everywhere else at @manualgoods



## Coffeemaker N°3 brewing reference

GRAMS OF BEANS	OR	HEAPING TABLESPOONS OF GROUND COFFEE	WATER REQUIRED	MAKES
80g	OR	8 tbsp	1200 ml	4 cups
60g	OR	6 tbsp	900 ml	3 cups
40g	OR	4 tbsp	600 ml	2 cups



CUT OUT & KEEP FOR REFERENCE