

YAMA SIPHON BREWER



INSTRUCTIONS

▶▶ AS ALWAYS, THIS ISN'T A RULEBOOK BUT GREAT GUIDELINES TO GET YOU STARTED.

▶▶ DEPENDING ON YOUR COFFEE & PERSONAL TASTE, FEEL FREE TO ADJUST THE RECIPE.

The Siphon or Syphon or Vacuum Pot all refer to the same brewing system that looks straight out of a mad scientist's lab. Even evil scientists need their coffee. Below are the simple steps to begin brewing.



- 1 Place the metal or cloth filter through the upper glass part of the siphon. Then pull the chain down so it snugly fits in the bottom and can hook to the bottom of siphon tube.
- 2 Fill the round lower glass portion with 500g water (depending on the size of your siphon pot).
- 3 Turn on the butane or halogen burner and make sure it is directly under the bottom of the siphon.
- 4 Grind 32 grams of coffee (1:16 ratio) to a medium fine coarseness.
- 5 As the water heats up it will be sucked up to the upper glass. Don't worry, there will always be a little water remaining in the bottom glass.
- 6 Dump the coffee into the water at the top and stir to make sure all the coffee is saturated.
- 7 After about 1:30 min, remove heat or turn off burner, let it stand. The coffee will be sucked down to the bottom of the pot. This process should end around 3:00 min total brew time.
- 8 Let sit for 45 seconds and give a second stir. Then repeat.
- 9 Remove the upper glass portion, placing it in its convertible lid / stand.
- 10 **Pour and enjoy some delicious vacuum pot coffee.**

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