

## Tip Sheet for Brewing with an **Ibrik** from *Sweet Maria's* (*Turkish, Greek, or Arabic Coffee*)

Thanks for purchasing an Ibrik from Sweet Maria's. These are intended as a "starting point" for Ibrik brewing - ultimately you will figure out the best and most convenient ways to use these brewing devices, so please remake, twist, turn, distort, decompile, torch, grind and brew these instructions to suit your own needs!.

### **Basics:**

- You can use electric or gas heat source for the Ibrik. Use a low to medium flame, which also helps avoid blackening the the Ibrik
- Before using the Ibrik for the first time, fill it halfway with water, put unwanted or spent coffee grounds in it, and allow it to brew until it nears a boil. Discard, rinse, and you are ready to go!
- With the ibriks lined with tin (the copper models), you will notice that the tin will darken with use. This is normal and does not need to be removed.

### **Brewing:**

- Fill with the correct amount of good fresh water: you have either a 8 oz., 10 oz. or 12 oz size. That's liquid Oz. as you find on a measuring cup. You want to have room for the coffee to nearly boil up – so do not overfill with water or you will have a mess later.
- Put the water on a low to medium heat for one to two minutes. Add coffee: 7 grams (about two slightly rounded Tbs..) per 2 -4 oz. water, or to taste. The coffee should be powderized ... that is, the finest grind possible. (In fact, this is ONE thing that those whirling-blade type grinders do fairly well).
- If you want cardamom or sugar in it, add it with the coffee. Give the mixture a stir, or agitate it otherwise to get the grounds wet.
- When the heat setting is right it should slowly rise up to near boil-over in 2 minutes or so. As it rises to the rim, quickly remove it from the burner for 20 seconds and let it settle back down.
- Turn the burner down to the lowest possible setting. Put the ibrik back on, and let the coffee rise again, and remove it as before. Repeat this one more time.
- Allow the coffee to settle for a minute and serve in very small 2 oz cups. If you want crema, you can scoop this off the top of the brew into each cup, then pour the remainder. Pour very slowly to trap as much grind as possible in the bottom of the ibrik.
- Brewing should take 7 minutes or so. If it takes longer, try raising the heat a bit next time.
- Enjoy!

### **Care Instructions:**

- Do not wash with an highly-abrasive scouring pad or steel wool. Use only a soft sponge
- It is best to hand-wash the unit. Do not use a dishwasher.
- Never allow the pot to boil dry – the tin lining can melt.
- Use wood or plastic spoons to stir the coffee.