

Tip Sheet for **Moka Pot Brewing** *from Sweet Maria's*

Thank you for purchasing a stainless steel moka pot (stovetop espresso maker) from Sweet Maria's. This unit is made from 18/10 food grade stainless steel, safer than the less expensive aluminum moka pots that are more common. These are some basic instructions that you will, undoubtedly, adapt and refine to suit your purposes... More general brewing comments are found on this page

www.sweetmarias.com/grind.brew.php

Basics:

- You can use an electric or gas heat source for the moka pot. Use a low to medium flame, which also helps avoid blackening the brewer (and melting the handle!)
- Before using the unit for the first time, fill the bottom with fresh water (up to the level of the pressure relief valve), put unwanted or spent coffee grounds in the filterbasket, attach the top, and allow it to brew. This is to clean the unit and to make sure the pressure relief valve works.

Brewing:

- Fill the bottom with good fresh water up to the level of the valve or a little over it.
- Fill the filterbasket with coffee until it is level. The grind should be fine - but not powdery, about the same as a fine filter drip grind. Do not pack the coffee or tamp it down. As the coffee becomes wet, it wants to expand so it effectively tamps itself...
- Drop the filterbasket into the bottom, screw on the top tightly, and put the coffee maker on a low to medium heat
- Brewing should take 5 minutes. If it takes longer, try raising the heat next time. Brewing is complete when all the water has percolated into the top. (There may be a noticeable gasping noise.)
- Enjoy!

Note: If the coffee is not brewing properly, check if you notice steam escaping from the area where the top and bottom parts screw together. If steam is escaping, this can be a sign of two things 1) the grind is too fine; or 2) that you need to screw the top and bottom together more tightly..

If the grind of the coffee is too fine, or the coffee too compacted, the steam cannot force its way through the coffee. If you pinch the grind between thumb and forefinger and the coffee makes a big clump – it is too fine. You want it to stick a bit to your fingers only where the pressure is most intense. Note that you may need to adjust the grind based on the roast and age of the coffee.

To screw the two parts together - I have found the easiest way to get a tight fit is to hug the pot to your chest while you grab the two parts and twist them together. This does require a fair amount of arm and hand strength

My favorite method: I use water that I heat in a kettle, pour it into the Mokapot base, drop in the coffee filterbasket and, quickly screw on the Mokapot top. This is tricky, because the top needs to be set firmly into the bottom and the metal will get hot. Then I put the Mokapot on the stove to brew. The result is a very fast brew time, and a better resulting cup quality. My favorite selection is a good Full City + roast of Sumatra or Sulawesi!

Care Instructions:

- Do not wash with an highly-abrasive scouring pad or steel wool
- It is best to hand-wash the unit. Do not use a dishwasher
- It is safe to use Urnex or other coffee-maker cleaners, since this mokapot has no aluminum.