

sweet maria's

Moka Pot Brewing Tip Sheet

Basics

- You can use 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 filter basket, attach the top, and allow it to brew. This is to clean the unit and to make sure the pressure relief valve works.

Recommended Moka Pot Brewing Method

- Fill the bottom with fresh water up to the level of the valve or a little over it.
- Fill the filter basket with coffee. The grind should be fine, but not powdery, about the same as a fine filter drip. Do not pack the coffee or tamp it down. As the coffee becomes wet, it will expand so it effectively tamps itself. Some units come with an extra filter disc. This is supposed to allow you to brew a 1/2 batch by filling the filter basket halfway, putting the disc on top of it, then assembling as normal and brewing. I find this isn't as good as brewing a full batch.
- Drop the filter basket into the bottom, assemble the top, put the pot on a low to medium heat.
- Brewing should take 5 minutes total. If it takes longer, try raising the heat a bit next time. Brewing has completed when all the water has been percolated into the top. You can tell because the sound of the brewer changes from a bubbling/spraying sound to a drier sound.

Enjoy!

If you find the coffee is not brewing correctly, check if steam is escaping from where the top and bottom pieces fit together. If the connection here is not tight and steam can escape out the side, the pot will not work. Try to screw the parts together more tightly next time. I have found the easiest way to do this is to hug the pot close to your chest and twist the top and bottom together as tightly as you can. You can also try to use two gaskets. It does require some effort to screw the two halves together tightly enough for the pot to work. You might also check that the filter screen is clean - if this is clogged with coffee grounds or oils - it could prevent the steam/coffee from rising to the upper chamber.

Care Instructions

- Do not wash with an 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 moka pot has no aluminum.

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