

GOOD COFFEE. NO RULES.

THE HOME COFFEE PLAYBOOK.

20 recipes. Real know-how.
Your coffee. Your call.



ONE GOOD CUP. START HERE.

You do not need to read the entire book before making coffee. Choose one route and gather only what it needs.

01

Only a kettle?

Soluble instant coffee, milk or water, and a mug are enough to begin.

Make the instant base →

02

Want a forgiving ritual?

Start with immersion brewing. Measure the grounds and water, then decant after brewing.

Try French press →

03

Craving a café drink?

Use espresso or the measured moka/instant alternative. Add milk and ice by the recipe.

Build an iced latte →

Your first-brew checklist

Read the whole recipe once. Check vessel capacity. Weigh before pouring. Set a timer. Taste at a comfortable temperature. Write down one thing you liked.

If your first cup is imperfect, change one variable next time. The taste guide and rescue desk help you choose a useful experiment.

SMALL SPACE. WELL CHOSEN TOOLS.



Choose one brewer. The rest should support the way you actually drink coffee.

01 Measure
A scale makes the coffee-to-water relationship repeatable. Tare with the vessel already in place.

03 Pour
A gooseneck helps manual pour-over. Immersion and instant coffee do not require one.

02 Control
A grinder changes flow and extraction. If you buy pre-ground, request the right grind for your brewer.

04 Clean
A washable cloth, a suitable brush and the right filters make the routine easier to keep.

DECODE THE COFFEE BAG



Roast date

A freshness clue, not a universal countdown. Ask the roaster when this coffee tends to taste best.

Grind choice

Whole bean needs a grinder. “Espresso grind” and “filter grind” are not interchangeable settings.

Flavour notes

These describe sensory impressions. Check ingredients for actual flavourings, chicory or other additions.

Origin and process

Useful context for exploring coffee, not a guarantee of a particular taste or quality level.

Buy a useful amount

At 15 g per brew, 250 g makes 16 full doses with 10 g left. Keep a little allowance for practice; a new grinder may retain some grounds.

THE EVERYDAY POUR-OVER

Clean, aromatic, quietly excellent.



1 mug

2:30–3:30 brew

Medium-fine

92–96°C

A paper-filtered cup that lets the character of your beans show. This two-pour starting recipe keeps the routine simple enough to repeat on a weekday.

INGREDIENTS

- 15 g ground coffee
- 250 g hot water, plus extra to rinse the filter

WHAT YOU NEED

Cone dripper and matching paper filter, server or large mug, scale, timer and kettle. A narrow spout helps you pour gently.

- 01 Set up.** Fit the filter, rinse with hot water and discard the rinse water. Put the dripper and vessel on the scale, add coffee, level the bed and tare to zero.
- 02 0:00 • bloom.** Start the timer. Pour 45 g water, wetting all the grounds. Give the dripper one gentle swirl. Wait until 0:40.
- 03 0:40 • first pour.** Pour slowly in small circles until the scale reads 150 g total. Avoid pouring directly down the paper walls.
- 04 1:15 • second pour.** When the water level falls, pour to 250 g total. Swirl once lightly. Let the bed drain; a starting target is 2:30–3:30 from the first pour.
- 05 Serve.** Remove the brewer, stir the coffee and taste after it cools slightly. Total preparation including heating is about 5–7 minutes.

IN YOUR CUP About 210–225 g brewed coffee; the grounds retain some water. Expect clarity and a lighter texture than French press.

MAKE IT BETTER

Sharp and thin? Try one small grind step finer. Dry and slow? Try coarser. Keep the dose and pour pattern unchanged while comparing.

MAKE IT YOURS

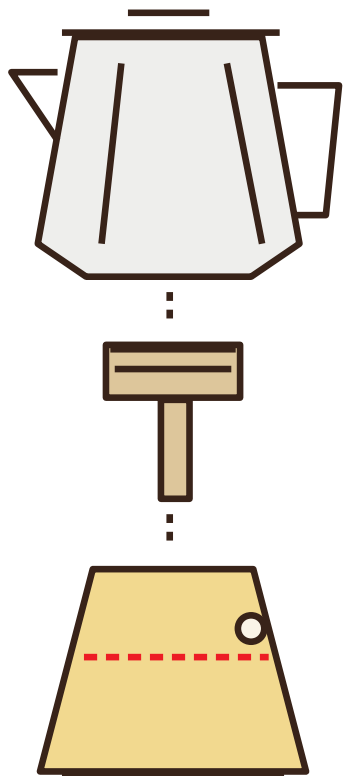
For two mugs, use 30 g coffee and 500 g water in a large enough dripper. Expect a longer drawdown; do not force the single-cup timing.

COFFEE PICK Start with a balanced medium roast. A lighter roast can bring brighter flavours, but may need finer grinding or hotter water.

Pour timeline → **Fix the flavour →**

Read more: [Hario USA · Pour-over technique.](#)

THREE PARTS. A FEW RULES THAT MATTER.



01

Upper collector

Brewed coffee arrives here through the central chimney. Keep the lid closed and follow the manual while heating.

02

Coffee basket

Fill loosely and level. No tamping. The funnel seats into the lower chamber.

03

Lower chamber

Fresh water stays below the safety valve. Inspect the valve, gasket and filter before assembly.

The pot chooses the batch size

Use your model's marked limits and manual. A moka "cup" is a small serving. For a smaller batch, use a smaller pot rather than modifying the valve, basket or gasket.

Gentle heat → attentive brewing → prompt removal → complete cooling before opening. If the safety valve vents, stop heating and check the manual only after the pot has cooled.

Read more: [Bialetti · How to use the Moka Express.](#)

MAKE TIME FOR THE DRIP.



The black-coffee recipe and sweet iced option use the same filter; the serving changes.

GRAVITY INSERT OR SCREW-DOWN?

This book uses a gravity insert. If your model screws down, follow its loading instructions; avoid compressing the coffee just to slow the drip.

MAKE THE SWEETNESS YOURS

Begin with the listed 20 g condensed milk, or less. Mix it fully into the hot coffee before adding ice.

One useful comparison

Brew once without condensed milk and taste a small spoonful. Then build the sweet iced version. Knowing the base makes it easier to adjust sweetness without losing the coffee.

Read more: [Nguyen Coffee Supply · Phin filter guide](#).

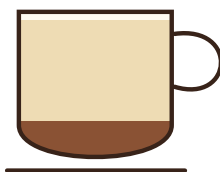
FIND YOUR CAFÉ ORDER

These are the home recipes in this book. Café names and sizes vary; compare the milk and texture rather than treating the labels as universal laws.



CORTADO

36 g espresso + 36 g milk



FLAT WHITE

36 g espresso + 120 ml milk*



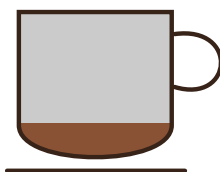
CAPPUCCINO

36 g espresso + 120 ml milk*



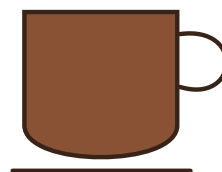
LATTE

36 g espresso + 180 ml milk*



AMERICANO

36 g espresso + 120 g water



ESPRESSO

18 g grounds → 36 g beverage

■ espresso ■ milk ■ foam ■ water

Read the picture correctly

The coloured layers explain ingredients, not how a mixed drink physically settles. Drawings are schematic and not to scale. The linked recipe gives the measured amounts.

*Milk volumes are cold starting amounts; use the amount needed to fit the cup. Cortado instead specifies milk added by weight.

THE SILKY FLAT WHITE

A little less milk. A little more coffee.



1 drink

5 min + warm-up

160–180 ml cup

Milk: 60–65°C

A small espresso-and-milk drink with a thin, glossy foam layer. Café definitions vary; this version keeps the coffee prominent and the texture smooth.

INGREDIENTS

- 36 g freshly brewed espresso
- 120 ml cold dairy milk or suitable barista plant drink

WHAT YOU NEED

Espresso brewer, a small steam pitcher suited to this milk amount, thermometer and warmed cup. Observe your pitcher's minimum fill.

- 01 Start with espresso.** Prepare the 36 g espresso using the espresso guide. On a single-heater machine, brew first, then switch to steaming as the manual directs.
- 02 Add very little air.** Purge the wand safely. Begin with cold milk, add air only briefly, then keep the milk rolling with the tip just under the surface.
- 03 Finish the texture.** For dairy milk, stop at 60–65°C. Follow the carton for a plant drink. Turn steam off before withdrawing the wand; wipe and purge safely.
- 04 Swirl and pour.** Swirl the pitcher until the milk looks glossy. Pour steadily into the espresso, stopping before the cup overfills. Use the amount needed for a thin foam cap; some milk may remain.

IN YOUR CUP A compact, coffee-led cup with integrated milk and fine foam. Latte art is optional; the smooth texture is the useful goal.

MAKE IT BETTER

A thick, dry foam cap means too much air. Introduce less next time; do not remove all the foam and call the remaining liquid microfoam.

MAKE IT YOURS

A suitable plant drink works, but texture differs by formula. For a home-style version, use a small frother and keep aeration brief.

COFFEE PICK Pick a coffee you enjoy as espresso; the small milk portion leaves its character fairly exposed.

Base alternatives → Milk and foam →

Read more: [Breville · Flat white](#), [Breville · Latte](#).

ICE IS AN INGREDIENT



200 g

hot water

+

120 g

recipe ice

=

320 g

total water input

That is the flash-brew recipe's water budget for 20 g coffee. The ice in the server is part of the recipe. Extra ice in the drinking glass adds more water as it melts.

FLASH BREW

Brew hot directly onto measured ice. Swirl gently to chill and melt what remains.

COLD BREW

Steep cold first, then filter and dilute. Ice is added at serving; it is separate from steeping water.

ICED MILK DRINKS

A concentrated coffee base helps the flavour hold up against both milk and melting ice.

KEEP IT REPEATABLE

Use clean drinking water for ice. Weigh it, use a similar cube size, and keep milk and glasses cold.

Large cubes often melt more slowly than the same mass of crushed ice in a comparable drink; temperature and stirring matter too. No cube can prevent dilution indefinitely.

Read more: [Hario USA · Cold and iced coffee guides.](#)

THE LITTLE SYRUP LAB

Three simple flavours. Small batches. Sweetness you choose.



VANILLA / CLEAN AND CLASSIC

Combine 50 g white sugar with 50 g just-boiled water in a clean heatproof vessel. Stir until fully dissolved. Let it cool briefly, then add ½ tsp vanilla extract. Makes about 100 g; the added extract changes this slightly.

BROWN SUGAR / CARAMEL-LIKE

Combine 50 g brown sugar and 50 g just-boiled water. Stir until dissolved. Use 15 ml in the shaken oat coffee. Makes about 100 g syrup.

CINNAMON / WARM AND SIMPLE

Warm 50 g sugar, 50 g water and one small cinnamon stick until the sugar dissolves. Remove from heat, steep 10 minutes, remove the stick and cool briefly. Yield is slightly under 100 g.

How much to use

DRINK SIZE	START WITH	THEN ADJUST
Small hot coffee	5 ml syrup	Stir and taste before adding more.
250–350 ml iced drink	10 ml syrup	Add 5 ml at a time if needed.
A sweeter dessert-style drink	15 ml syrup	Check the sweetness of the milk or other ingredients too.

Small-batch storage

Refrigerate small batches promptly at 4°C / 40°F or below in clean heat-safe covered containers. Label the date and make only 3 days' supply. Discard sooner if handling or refrigeration was uncertain. These are not shelf-stable preserves.

Syrup is denser than water, so 10 ml syrup is not necessarily 10 g. Use a measuring spoon or record the weight of your own usual portion.

Read more: [US FDA · Refrigerator food safety](#).

YOUR SIGNATURE DRINK

Give it a name. Keep the useful numbers. Make it again.

MY DRINK:

Coffee / roast / grind

Base recipe / dose / yield

Water / milk / syrup / ice

Brew time / temperature

Cup / method / sequence

What makes it mine

MY METHOD

1.

2.

3.

Keep one useful adjustment

When a new bag or milk changes the flavour, note the change here instead of replacing the entire recipe.