



CHEMEX

A brief history

This is a manual coffee preparation technique, similar to filter coffee. It was invented in 1941 by the German scientist Peter J. Schlumbohm and uses a distinctive carafe - a genuine design icon, which has even been displayed at MOMA in New York. The Chemex has an “Hour-glass” shape and there is a distinctive wooden ring tied with a leather thong to hold it by. It is made entirely of glass, which does not absorb tastes or aromas, and uses special conical filters made of highly absorbent paper.



The taste and aroma with illy medium roast coffee

This preparation creates a very clear brew. The aromatic profile is similar to that of filter coffee, and has a prevalence of notes of toasted bread and nuts.



Preparation method

Coffee

Medium/coarse ground coffee

Quantities

Range* 40-80 g/l

Brew ratio* 1:15 recommended by illy

Quantities for two cups:

20 g coffee for 300 ml water

Equipment

Chemex

Triangular or square Chemex filters

Electric kettle

Professional grinder doser

Mug (150-300 ml)

Preparation

1. Heat the water in the kettle to a temperature between 92 °C and 96 °C.
2. Place the filter in the upper part of the jug, with the three layers on the side of the spout.
3. Wet the filter with hot water and then remove the water from the Chemex. This step helps to remove any impurities or odours from the filter and also pre-heats the jug.
4. Put the correct quantity of coffee in the centre of the paper filter.
5. Pour some of the hot water on the coffee, about 10% of the water in the kettle, and wait 30 - 45 seconds. This stage is known as blooming or pre-infusion.
6. Using a circular motion, slowly pour about 50% of the water in the kettle over the coffee, making sure to wet all the coffee grounds.
7. Wait about a minute from the first pour, or until the water has completely filtered through, then pour the rest of the water over the coffee, once again with a slow, circular movement.
8. When filtration is complete and the flow of coffee has slowed to a drip, remove the filter from the jug.
9. Serve the coffee.

Average preparation time: 5 minutes

*RANGE: refers to the range that can be used for the quantity of coffee, which will vary according to personal taste and the type and roast of the coffee being used.

* BREW RATIO: the relationship between the amount of coffee and the quantity of water used (eg: 1:15 = 60 g coffee per 900 ml water).



V60

A brief history

Created in Japan around the year 2000 by the Hario company, the name comes from the characteristic 60° slope of the vessel used to prepare the coffee. The V60 can be found in a variety of materials, including glass, ceramic, metal and plastic. The spiral grooves and the diameter of the opening have been carefully studied to optimize coffee extraction.



The taste and aroma with illy medium roast coffee

Coffee made with the V60 offers remarkable aromatic intensity. It also offers a surprising sweetness and a prevalence of fruity notes in the cup.



Preparation method

Coffee

Medium/coarse ground coffee

Quantities

Range* 50-70 g/l

Brew ratio* 1:15 recommended by illy

Quantities for one cup:

10 g coffee for 150 ml water

Equipment

V60

V60 filters

Electric kettle

Professional grinder doser

Mug (150-300 ml)

Preparation

1. Heat the water in the kettle to a temperature between 92 °C and 96 °C.
2. Place the filter in the V60 and set the device over the carafe or mug.
3. Wet the filter with hot water and then remove the water. This step helps to remove any impurities or odours from the filter and also pre-heats the device.
4. Put the correct quantity of coffee in the centre of the paper filter.
5. Pour some of the hot water onto the coffee, about 10% of the water in the kettle, and wait 30 seconds. This first stage is known as blooming or pre-infusion.
6. Pour the water slowly from the kettle without stopping, using a circular motion. This should take about 60-90 seconds.
7. Continue to pour with a circular motion and use the last of the water to wash down any grounds that remain on the edge of the filter.
8. If the correct grind has been used, the total time for brewing should be between 2 minutes 30 seconds and 3 minutes.
9. Remove the V60 and serve the coffee.

Average preparation time: 3 minutes

*RANGE: refers to the range that can be used for the quantity of coffee, which will vary according to personal taste and the type and roast of the coffee being used.

* BREW RATIO: the relationship between the amount of coffee and the quantity of water used (eg: 1:15 = 10 g coffee per 150 ml water).



FRENCH PRESS

A brief history

Also known as Melior, cafetière à piston or plunger coffee, this preparation is known around the world as French press, in honour of its invention in France in 1857. It uses infusion to prepare the drink, but differently to Oriental coffee the drink is filtered before serving. The classic French press consists of a cylindrical jug and a lid fitted with a plunger filter, which removes the grounds from the drink.



The taste and aroma with illy medium roast coffee

This preparation offers a distinct and pleasantly bitter taste. The aromatic profile is dominated by smoky notes, toasted bread and nuts.



Preparation method

Coffee

Medium ground coffee

Quantities

Range* 40-80 g/l

Brew ratio* 1:20 recommended by illy

Quantities for two cups:

15 g coffee for 300 ml water

Equipment

French press

Electric kettle

Professional grinder doser

Mug (150-300 ml)

Preparation

1. Heat the water in the kettle to a temperature between 92 °C and 96 °C.
2. Pour a little water into the French press to warm it, then remove the water.
3. Put the correct amount of ground coffee into the jug.
4. Pour in the correct proportion of water and mix.
5. Cover the jug with its lid, but leave the plunger up.
6. Wait between 2 and 4 minutes. The infusion time affects the final taste.
7. Push the plunger down slowly, using gentle constant pressure, until it reaches the bottom of the jug.
8. Serve the coffee.

Average preparation time: 4 minutes

*RANGE: refers to the range that can be used for the quantity of coffee, which will vary according to personal taste and the type and roast of the coffee being used.

* BREW RATIO: the relationship between the amount of coffee and the quantity of water used (eg: 1:20 = 15 g coffee per 300 ml water).



AEROPRESS

A brief history

A remarkable recent addition to the world of coffee, the Aeropress was perfected by the engineer and inventor Adam Adler. This preparation uses manually generated pressure, and owes much of its success to the practicality of the system. It uses a cylindrical, plastic device that fits directly onto the mug and thanks to the compact size, it is easy to take with you and use anywhere.



The taste and aroma with illy medium roast coffee

Coffee made with the Aeropress has an intense aromatic profile. It has a harmonious balance between acidic and bitter tastes. Compared to other preparations, it has a more accentuated acidity and pleasantly nutty notes.



Preparation method

Coffee

Medium ground coffee

Quantities

Range* 50-70 g/l

Brew ratio* 1:15 recommended by illy

Quantities for two cups:

20 g coffee for 300 ml water

Equipment

Aerobie Aeropress

Aeropress filters

Electric kettle

Professional grinder doser

Mug (150-300 ml)

Preparation

1. Heat the water in the kettle to a temperature between 92 °C and 96 °C.
2. Fit the paper filter into the plastic adaptor and pour boiling water over it to warm it.
3. Screw the adaptor back on and place the lower tube of the Aeropress with the filter over a mug.
4. Put the correct amount of coffee in the lower tube, you can use a funnel to make this easier.
5. Pour hot water from the kettle over the coffee using a circular movement, this should take about 10 seconds and wet all the coffee.
6. Fit the upper tube onto the lower tube without pressing down and wait about 1 minute and 15 seconds.
7. Slowly press down the upper tube using constant, gentle pressure. It should take about 20-30 seconds to push it down all the way down, and you will hear a hiss when it reaches the bottom.
8. Remove the device from the mug.
9. Serve the coffee.

Average preparation time: 3 minutes

*RANGE: refers to the range that can be used for the quantity of coffee, which will vary according to personal taste and the type and roast of the coffee being used.

* BREW RATIO: the relationship between the amount of coffee and the quantity of water used (eg: 1:15 = 10 g coffee per 150 ml water).



SYPHON

A brief history

The syphon coffee maker - also known as the vacuum pot - has been rediscovered only recently, but in fact, it actually dates back nearly 200 years: it is believed to have been created by the German inventor Loeff in 1830. This is a very spectacular way of making coffee: the device uses two glass vessels, one on top of the other. The water moves first from bottom to top as it is heated, and then moves back from top to bottom because of the vacuum effect caused as the lower chamber cools. The result is a drink made by infusion and then filtered.



The taste and aroma with illy medium roast coffee

Similar to coffee made with the French press, here the bitter taste dominates over acidity. In aromatic terms, the syphon offers smoky, toasted notes and a pleasant hint of nuts.



Preparation method

Coffee

Medium/coarse ground coffee

Quantities

Range* 50-70 g/l

Brew ratio* 1:15 recommended by illy

Quantities for two cups:

20 g coffee for 300 ml water

Equipment

Syphon

Syphon filters

Heat source

Professional grinder doser

Mug (150-300 ml)

Preparation

1. Place the paper filter in the metal filter holder.
2. Add the correct amount of water to the lower vessel.
3. Fit the filter in the upper vessel and fit the upper vessel to the lower one.
4. Place the correct quantity of coffee on the filter in the upper vessel.
5. Place the syphon over the heat source (electric heater or burner).
6. Wait until nearly all the water has moved into the upper vessel. This is the point at which the remaining water starts to boil. Preheating the water in the lower vessel helps to make preparation faster.
7. Mix the coffee in the upper vessel for a few seconds.
8. Remove the device from the heat source.
9. The coffee is sucked from the upper vessel into the lower one because of the reduction in pressure created (vacuum effect).
10. Wait until all the coffee has filtered through and then remove the upper vessel.
11. Serve the coffee.

Average preparation time: 5 minutes

*RANGE: refers to the range that can be used for the quantity of coffee, which will vary according to personal taste and the type and roast of the coffee being used.

* BREW RATIO: the relationship between the amount of coffee and the quantity of water used (eg: 1:15 = 24 g coffee per 360 ml water).



COLD BREW

A brief history

This refreshing cold drink has won the hearts of many coffee lovers in recent years. It is one of the most recent coffee preparations, and has become very popular in the most famous venues in the world, particularly in the USA and England. In actual fact, its rather mysterious origins date back many hundreds of years: it seems that people in Kyoto in the seventeenth century were already enjoying a coffee made through cold preparation. The technique was probably brought to Japan by Dutch merchants, who passed through the country on their long trading journeys.



Infusion method



Water dripper method

The taste and aroma with illy medium roast coffee

With a clear, almost amber colour, this drink is characterised by a slight dominance of bitterness over acidity, and a medium-high aromatic index. On tasting, the notes of caramel stand out in particular.



Water Dripper preparation method

Coffee

Medium/coarse ground coffee

Quantities

Range* 50-70 g/l

Brew ratio* 1:15 recommended by illy

Quantities for two cups:

20 g coffee for 300 ml water

Equipment

Water dripper

Paper or fabric filters

Professional grinder doser

Mug (150-300 ml)

Preparation

1. Place the metal filter in the central glass filter cylinder.
2. Pour the correct quantity of cold water into the upper vessel.
3. Add the correct quantity of coffee on top of the filter in the central cylinder.
4. Place the filter cylinder in position on the stand.
5. Wet the ground coffee by opening the tap. It is essential to evenly wet all the coffee grounds in the cylinder for correct extraction.
6. Fit the paper filter inside the cylinder on top of the coffee.
7. Adjust the tap so that one drop per second comes out.
8. Wait until extraction is complete and remove the carafe which contains the coffee.
9. Serve the coffee with 3-4 ice cubes.

Average preparation time: 4 hours

*RANGE: refers to the range that can be used for the quantity of coffee, which will vary according to personal taste and the type and roast of the coffee being used.

* BREW RATIO: the relationship between the amount of coffee and the quantity of water used (eg: 1:15 = 40 g coffee per 600 ml water).



Infusion preparation method

Coffee

Medium/coarse ground coffee

Quantities

Range* 50-70 g/l

Brew ratio* 1:15 recommended by illy

Quantities for two cups:

20 g coffee for 300 ml water

Equipment

Cold brew jug

Fabric filters

Professional grinder doser

Mug (150-300 ml)

Preparation

1. Fit the filter into the cold brew jug.
2. Put the correct quantity of ground coffee in the filter.
3. Add the recommended quantity of cold water.
4. Wait until extraction is complete (at least 8 hours) and remove the filter with the coffee grounds.
5. Serve the coffee in a glass with 3-4 ice cubes.

Average preparation time: 8-14 hours

*RANGE: refers to the range that can be used for the quantity of coffee, which will vary according to personal taste and the type and roast of the coffee being used.

* BREW RATIO: the relationship between the amount of coffee and the quantity of water used (eg: 1:15 = 40 g coffee per 600 ml water).



MOKA

A brief history

A firm favourite in Italian (and Spanish) homes, the Moka was invented by Alfonso Bialetti in 1933. The instantly recognisable coffee pot revolutionised the coffee-drinking habits of millions of families, bringing a drink that was previously only available at coffee bars into everyone's homes. The name is probably inspired by the city of Mocha, in Yemen, famous for the quality of its coffee.



The taste and aroma with illy medium roast coffee

Coffee made with the moka has a perfect balance between bitterness, acidity and sweetness. It has a medium aromatic intensity with a prevalence of notes of chocolate and fruit.



Preparation method

Coffee

Medium ground coffee

Quantities

Brew ratio* 1:10 recommended by illy

Quantities for three cups:

15 g coffee for 150 ml water

Equipment

Moka

Espresso cup (60ml)

Preparation

1. Fill the base with cold water until it reaches the valve (never fill above the valve) and insert the filter.
2. Completely fill the filter with ground coffee. Level the coffee with the handle of a teaspoon, but do not press it down.
3. Check the filter and the seal on the upper section are correctly fitted. Screw the two parts of the moka tightly together.
4. Put the moka on the stove on a low heat.
5. Remove the moka from the heat as soon as the coffee comes up, just before it starts to gurgle. This ensures only the best part of the coffee is extracted.
6. Mix the coffee with a teaspoon before pouring it into cups.
7. Serve the coffee.

Average preparation time: 5 minutes

* BREW RATIO: the relationship between the amount of coffee and the quantity of water used.



NEAPOLITAN COFFEE POT

A brief history

The people of Napoli affectionately call it the “cuccumella”, and it is central to the domestic rituals of the home. The Neapolitan coffee pot is an evolution of the French flip-over pot invented in 1819. It uses percolation and, like its forebear, it needs to be flipped over at the right moment with a characteristic gesture.



The taste and aroma with illy medium roast coffee

Pleasantly bitter and full-bodied, coffee made with the Neapolitan coffee has a remarkable olfactory and aromatic intensity.



Preparation method

Coffee

Medium ground coffee

Quantities

Brew ratio* 1:15 recommended by illy

Quantities for three cups:

18 g coffee for 270 ml water

Equipment

Neapolitan coffee pot

Espresso cup (60ml)

Preparation

1. Put the ground coffee in the perforated holder and screw the filter on top.
2. Pour the correct amount of water into the lower part of the device – do not fill beyond the small hole. Insert the coffee holder and filter. Screw the two parts of the coffee pot together.
3. Place the Neapolitan coffee pot on the stove, with the spout facing down, and bring the water to the boil.
4. You can tell the water is boiling when a thin jet of steam comes out of the small hole. At this point, take the pot off the heat, hold it firmly by the two handles and quickly flip it over.
5. The water passes down through the ground coffee in the filter and collects in the lower pot.
6. Wait a few minutes.
7. Serve the coffee.

Average preparation time: 7 minutes

* BREW RATIO: the relationship between the amount of coffee and the quantity of water used.