



{ March 21, 2021 | 4PM }

PROGRAM

Opening Prayer

Orientation

Brewing Coffee

French Press

V60 Pour Over

AeroPress

Devotion

Conversations

Closing Prayer



Some stories:

- I love coffee. <3
- I owned a coffee shop called “Prayer Café”
 - o fb.com/ArcenoCafe
- I worked as a barista in Kentucky (while studying)





Brewing Method No. 1: French Press

What you need:

- Ground Coffee
- Hot Water (195 F or 85 C)
- French Press



Steps:

- 4-8 scoops (12oz/ 400g)
- Blooming (30 secs)
- Stir or Swirl
- Pour the rest of the water
- Overall brewing time: 3:30 to 4 mins

***Cold brew #French Press:

- Steep for 16 to 20 hours

Brewing Method No. 2: V60 Pour Over

What you need:

- Ground Coffee
- Hot Water (85 C)
- V60 Hario or Bodum



Steps:

- Rinse or Pre-heat V60 & filter
- 4-5 scoops (12oz/ 400g)
- Blooming (30 – 40 secs)
- Stir or Swirl
- Pour half of the water (1 min)
- Pour the rest of the water (30 secs)
- Overall brewing time: 2 to 3 mins

Sharing Time

*Nickname, Hobby/ies, Watcha Doin', Interest in Life,
and 1 Highlight Event of Your Life Worth Sharin'.*



!!! Brewing Time !!!

Brewing Method No. 3: AeroPress (Espresso)

What you need:

- Ground Coffee (17-21g)
- Hot Water (195/205 F or 85 C)
- AeroPress



Steps:

- Rinse filter and AeroPress
- Add Coffee ground (1 scoop or 21g)
- Pour 55g (1st level or #3 if inverted)
- Blooming (Swirl or Stir 3-5 times)
- Pour 150-200g of water
- Steep for 1 to 1:30 mins
- Plunge or Press for 30 secs
- Overall brewing time 2 to 2:30 mins

***Espresso Shot (untrue): only 55 to 100g

NOTES



Devotion and Conversations

1 Peter 1:3-9

Closing Prayer

Thank you and God bless!

