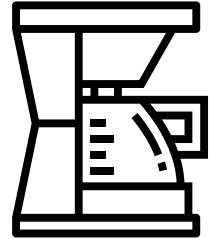


# MONARCH | EBONY SAFIYYAH

## HOME COFFEE MAKER

Coffee Maker	8-Cup	10-Cup	12-Cup
Coffee Dose	59 g	74 g	88 g
Brew Water	34 fl oz	42 fl oz	51 fl oz
Ratio	1:16.4	1:16.4	1:16.4
Grind	Medium Course	Medium Course	Medium Course



### Items Needed

Coffee Beans, Filtered Water, Grinder (Burr Grinder preferred), Digital Scale, Measuring Pitcher

### Prep

- If you have time, run about a cup of water through the coffee maker without any coffee in the basket to get everything heated up. Don't forget to discard this water before brewing your coffee.
- Weigh the coffee beans on a digital gram scale. Use a measuring pitcher to measure the water. Home coffee makers vary in the amount referenced for a "cup" from 4-6 fl oz per cup. Measuring the coffee and water independently from the brewer a dark roast.
- Grind coffee on a medium course grind setting. The grounds should look similar in size to coarse black pepper. Use a courser setting if brewing a dark roast.
- Place a filter in the brew basket of the coffee maker. **Note:** Mesh filters are best vs paper filters that absorb most of the coffee flavors. Put the ground coffee in the filter and close any compartments or doors to get the coffee maker ready to brew.

### Brew

- Engage the brew cycle on your home coffee maker.
- Wait until the cycle is complete and immediately discard the coffee grounds.

### Enjoy

For the best taste results, do not use the warming plate that is built-in to some coffee makers. This degrades the flavor as it continues applying heat. Instead, we recommend using a thermal carafe that will maintain hot temperatures without sacrificing taste quality.