

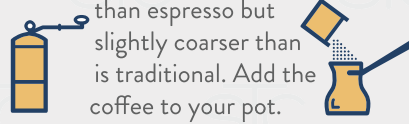
HOW to MAKE SPECIALTY TURKISH COFFEE

A CONTEMPORARY BREW GUIDE FOR A TRADITIONAL BREW METHOD by Turgay YILDIZLI

1 Use any freshly roasted specialty coffee that you enjoy. A ratio between 1 to 8 and 1 to 12 can work. Here we are using a 1 to 10 ratio of 7gr coffee to 70gr water. Change the ratio to suit your taste.



2 Grind your coffee just prior to brewing. The grind size should be much finer than espresso but slightly coarser than traditional. Add the coffee to your pot.



3 If you'd like to add other ingredients, for example sugar or spices, now is the time. Adding prior to the water allows for even saturation. We prefer our Turkish Coffee plain!



4 Pour in 70gr of good quality room temperature or warm water. Tip: Warm water around 60°C/140°F degrees helps to control the brew time.



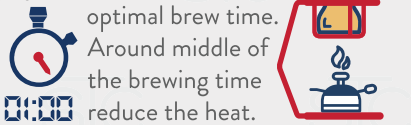
5 A second more traditional option for adding water is to measure it using the Turkish coffee cup you will be serving in.



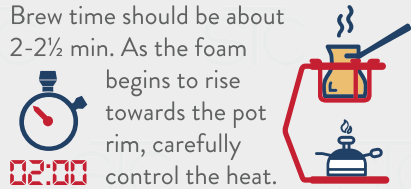
6 Stir the coffee-water mixture with a wooden paddle, agitation prevents clumps in the slurry and promotes even extraction. Try not to agitate during brewing.



7 Place the pot over the heat source, adjust heat source to obtain optimal brew time. Around middle of the brewing time reduce the heat.



8 Brew time should be about 2-2½ min. As the foam begins to rise towards the pot rim, carefully control the heat.



9 Remove the pot from the heat before the coffee boils. Holding the cup at an angle, to help retain the foam, slowly pour the coffee in.



10 Serve with a glass of water and a sweet. Allow the coffee to settle 2 to 4 minutes before enjoying, be careful not to drink the settled grounds. **ENJOY!**



for more details please visit our website
www.specialtyturkishcoffee.com

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PRINCIPLES of SPECIALTY TURKISH COFFEE

THE ESSENTIAL VARIABLES OF CONSISTENT BREWING

1	Specialty Coffee		2	Grinding	
3	Good Quality Water		4	Coffee/Water Ratio	
5	Equipment		6	Agitation	
7	Heat Source		8	Brew Time	
9	Coffee Cup		10	Service and Ritual	



What is SPECIALTY TURKISH COFFEE?

A contemporary take on a traditional brew method, where a coffee beverage is prepared by heating finely ground coffee and water in a Cezve or Ibrik. The high quality of the coffee, water, and equipment along with careful and consistent brewing result in a unique taste experience that is superior to common methods.

www.specialtyturkishcoffee.com