

# MOKA POT

## *Instructions and Notes*

### TEMPERATURE

ROAST	°F
All Roasts	212°F

### WATER VOLUME

ROAST	VOLUME
Dark Roasts	A little less
Medium Roasts	Normal
Light Roasts	A little more (less-filled boiler brews earlier)

### BREWING

1. Boil water in kettle, preheat burner
2. Grind coffee, medium-fine
  1. -110g:1L
  2. The lighter the roast, the finer the grind
  3. Fellow Ode Gen 2 — 2.0-3.1
3. Add wetted filter to basket, fill with coffee, level, and insert
4. Add boiling water to water chamber, screw shut
5. Gently heat until coffee flows, then remove from heat
6. Run Moka Pot under cool water to immediately stop brewing
  1. Avoid the sputtering phase

### TROUBLESHOOTING

If the sputtering phase starts early (not enough coffee out, etc.): (1) too fine of a grind, or (2) too much heat.