

Comparisons and Instructions for using your Quick Drip

1. Brewing procedure that insures consistent tasty coffee:
 - a. Always use clean equipment.
 - b. Preheat and rinse under hot water your Quick Drip and cup or pot.
 - c. Use only good tasting water for brewing.
 - d. Boil only what you'll need.
 - e. It may be easier and more ergonomic to set your cup or pot in your sink with the Quick Drip on top.
 - f. To extract best, grind your beans very fine and pour them into the filter paper.
 - g. Suggested sizes are ½ cup of beans using 14 oz. of water yields 12 oz. of black coffee and ¾ cup of beans using 1.2 liters of water yields 33 oz. (1 liter) black.
 - h. Place the filter paper with grinds into the Quick Drip.
 - i. Wetting the edges of the filter paper helps it lay down nicely on the rim.
 - j. Flood the just boiled water and stir with a wire whisk.
 - k. When brew is completed, remove Quick Drip by picking it up at the edge of the rim and setting it in your sink. **Caution: If the rim feels too hot, then use a pot holder or mitt. Do not attempt to pick up by sides or bottom as this part of Quick Drip will be too hot and may burn.**
 - l. Take spent filter out and dispose in compost.
 - m. **Careful, do not toss the screen!**

2. Rinse Quick Drip and screen under your tap. The Quick Drip is made with vertical walls that are wide and deep to allow for active stirring. It is recommended that you use a French wire whisk to briskly stir after flooding with the just boiled water.

3. Soluble is essentially coffee oil, the flavor. Soluble is released quickest from very fine grinds (near Turkish – powdery). Actively stirring (turbulence) is the scientific extraction method employed in laboratories everywhere. To involve all of the grinds in extraction for the same length of time, just flood and whisk.

4. The best tasting oil comes at the beginning of extraction. So compare this to the first crush of the olives, which is considered “the virgin” and the best tasting oil. Conversely, a methodology that uses diffusion and irregular water temperature will only produce a taste with less flavor and a cooler cup.

5. The grounds of cone drippers beach themselves on the filter paper as the coffee recedes. This means that some of the coffee gets a little extracted, some more extracted, and some fully extracted. Does this uneven method make sense?

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6. The Quick Drip's vertical wall design complimented with turbulence (stirring) keeps the grounds moving and not accumulating on the sides. Most of the grinds travel with the liquid to the bottom making for the best contact and extraction.
7. The large 13 by 5 size commercial paper is ideal because its thin ruffled coffee filter paper design allows coffee soluble to pass through its pores throughout the brewing process. It's a strong paper, yet inexpensive compared to other coffee filters. Other filter papers are heavier and will absorb more of the flavor that should go into your cup.
8. Greater room within the Quick Drip allows you to make various sized brews with the same dripper. The Quick Drip can be used to make as much as a liter (33 oz.) or the more typical 12 oz. cup of coffee quickly, it's up to you. Most drippers limit the brew to just one size.
9. The Quick Drip's cone shaped bottom sits into circular openings excellently, resisting toppling. We've tested the Quick Drip on cups, carafes, and thermos bottles with great results.
10. To insure not overfilling or diluting your brew, just measure the water that your vessel holds. Use that measure and boil only that amount of water. Make your coffee directly into what you choose without splatter and have a hotter drink.
11. The Quick Drip's ¼ inch hole at the bottom meters the contact time of the water with the grinds is not be too quick or too slow. Drippers with a smaller sized hole take longer and produce a cooler drink. Drippers with many holes or large holes allow the water to pass too quickly. Manufacturers make the filter paper heavier so that their dripper will have a slower flow rate. Again, heavy paper retains the soluble (the flavor) that you want to drink!
12. The Quick Drip is cleanable 16 gauge #304 stainless steel. #304 is corrosion, rust or stain resistant under normal circumstances. Stainless steel is ideal for cleaning. Other drippers made of plastic can leach BPA (Biphenyl A) or other types of BP (Biphenyl B, C, D etc.) which are considered very hazardous to your health. Safer options are glass and ceramic drippers, but they can break, the Quick Drip won't.

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The Quick Drip comes with a life time replacement guarantee not to break under normal use.

Variables that affect the brew:

- a. The finer the grind the more that gets extracted.
- b. Finer grinds make the drink thicker more syrupy.
- c. The optimum fineness is a near Turkish grind.
- d. A true Turkish grind (like talcum powder) is too fine and will plug the pores of the filter. True Turkish grind overly slows the drip rate and may cause an over extracted taste with greater heat loss.
- e. Course grind lets water pass quickly doing less extraction.
- f. The viscosity of course grind becomes thinner though sweeter.
- g. The volume or weight of grinds will either add strength or subtract from it.

Decanting has been done for hundreds or maybe thousands of years. I'm referring to pouring a liquid back and forth aero rating between two vessels. It's been done with water, tea, wine, and now coffee. As a method to make red wine less tannic, decanting coffee makes it smoother. Watch our videos for demonstrations of this technique.

P.S. If you like how your coffee tastes with your new Quick Drip, THEN **YOU'LL LOVE HOW OUR COFFEE TASTES MADE WITH THE QUICK DRIP!**

Find more at www.quickdrip.com