

MERIDIAN COFFEE CO. — FREE BREWING GUIDE

THE WORLD IN YOUR CUP

Brew Like *a Barista*

Six world-class brewing methods. The science behind flavor. And how to match the right technique to your coffee's origin — in 7 minutes or less.

A NOTE FROM MERIDIAN

Your coffee deserves better than a drip machine.

Most people spend \$18 on a bag of specialty coffee — then brew it with the same \$30 auto-drip machine they've had since college. The coffee never had a chance.

At Meridian, we source coffees from Ethiopia, Colombia, Sumatra, Kenya, Guatemala, and Costa Rica. Every origin has a story. Every bean carries flavors shaped by altitude, soil, and the hands of the farmers who grew it.

This guide exists to close the gap between world-class beans and a world-class cup — at home, with equipment you either already own or can get for under \$30.

6

BREW METHODS

6

COFFEE ORIGINS

7^{min}

TO MASTER EACH

The Science of *Great Coffee*

Coffee flavor is determined by three variables — and two of them happen in your kitchen. Understanding them is the difference between a forgettable cup and one you think about all day.

01

THE BEAN

Origin, altitude, processing method, and roast level lock in the flavor potential. A washed Ethiopian has more citrus and floral notes than a natural-processed Sumatra, no matter how you brew it.

02

THE GRIND

Grind size controls extraction speed. Too fine = bitter over-extraction. Too coarse = sour under-extraction. The grind you need depends entirely on your brew method.

03

THE WATER

Temperature (195–205°F), ratio (coffee-to-water), and contact time complete the equation. Filtered water at the right temp extracts sweetness. Boiling water burns delicate floral notes.

METHOD 01

The Pour Over

The gold standard for light roasts and floral origins.

GRIND SIZE

Medium-fine

WATER TEMP

200°F / 93°C

RATIO

1:16 (coffee:water)

TOTAL BREW TIME

3:30 – 4:00 min

STEP BY STEP

1. Rinse the paper filter with hot water — discard the rinse water
2. Add 25g of medium-fine ground coffee
3. Start timer. Pour 50ml water for the bloom. Wait 30 seconds
4. Pour in slow circles up to 200ml total. Continue in 50ml additions every 30 seconds
5. Total water: 400ml. Drawdown should complete by 3:30



Best with: Ethiopian Yirgacheffe, Kenya AA, Costa Rica Tarrazu — their bright, complex flavors shine through pour over's clean extraction.

METHOD 02

The French Press

Full-bodied, rich, forgiving — perfect for dark roasts.

GRIND SIZE

Coarse

WATER TEMP

195°F / 90°C

RATIO

1:14 (coffee:water)

TOTAL BREW TIME

4:00 min

STEP BY STEP

1. Add 30g coarse ground coffee to the press
2. Pour 420ml water at 195°F — start timer
3. Stir gently to saturate all grounds. Place lid on (don't press yet)
4. At 4 minutes, slowly press the plunger down
5. Pour immediately — don't let it sit or it will over-extract



Best with: Dark Latitude Espresso Blend, Sumatra Mandheling, Tropic Thunder — their bold, earthy notes are amplified by full immersion brewing.

METHOD 03

The AeroPress

Smooth, versatile, and shockingly good anywhere.

GRIND SIZE

Medium

WATER TEMP

185°F / 85°C

RATIO

1:12 (coffee:water)

TOTAL BREW TIME

2:00 min

STEP BY STEP (INVERTED METHOD)

1. Assemble AeroPress inverted (plunger at the bottom)
2. Add 17g medium ground coffee
3. Pour 200ml water at 185°F. Stir 10 seconds
4. Cap the filter. At 1:45, carefully flip onto your cup
5. Press gently over 30 seconds — stop when you hear hissing



Best with: Colombian Huila, Guatemala Antigua — AeroPress highlights their caramel sweetness and stone fruit notes without bitterness.


METHOD 04

Cold Brew

Smooth. Low acid. Intensely satisfying.

GRIND	Extra Coarse
RATIO	1:8 (strong)
TIME	12–18 hrs cold

Combine grounds and cold filtered water. Stir well. Cover and refrigerate. Strain through cheesecloth or a fine mesh. Dilute 1:1 with water or milk to serve.

 **Best with:** Our Cold Brew Bundle — Sumatra + Dark Latitude, pre-ground coarse.


METHOD 05

Moka Pot

Italian stovetop espresso at home.

GRIND	Fine-Medium
WATER TEMP	Pre-boiled
TIME	4–5 min stovetop

Fill the bottom chamber with pre-boiled water to the valve. Add grounds to the basket (don't tamp). Assemble and heat on medium-low. Remove from heat when you hear gurgling.

 **Best with:** Dark Latitude Espresso, Meridian Blend — bold roasts built for pressure extraction.

QUICK REFERENCE

Origin × Method *Pairing Chart*

ORIGIN	BEST	ALSO GOOD	AVOID
Ethiopian Yirgacheffe	Pour Over	AeroPress	French Press
Colombian Huila	AeroPress	Pour Over	Cold Brew
Sumatra Mandheling	French Press	Cold Brew	Pour Over
Kenya AA	Pour Over	AeroPress	Moka Pot
Guatemala Antigua	AeroPress	Moka Pot	Cold Brew
Costa Rica Tarrazu	Pour Over	AeroPress	French Press

MERIDIAN COFFEE CO.

Ready to taste the world?

Now that you know how to brew it — choose your first origin. Every bag is roasted fresh, shipped direct from our specialty partners, and backed by our 30-day guarantee.

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Free shipping on orders over \$35 · 30-day satisfaction guarantee

"Every Cup, A New Longitude"