



Siphon brewing, also known as vacuum brewing, is a unique and visually captivating coffee brewing method that uses a two-chamber glass apparatus. The uniqueness of the siphon apparatus lies in its combination of vapor pressure and vacuum suction to brew coffee. This allows for precise control over the brewing parameters, resulting in a clean and flavorful cup.



### Things we love about Siphon brewing:



#### Unique Aesthetics

The visually mesmerizing process of siphon brewing with water rising and coffee swirling in the upper chamber, adds a theatrical element to the coffee preparation experience.



#### Flavor Clarity

Siphon brewing is known for producing a clean and crisp cup of coffee. The process utilizes precise temperature control and even extraction, resulting in a well-balanced and nuanced flavor profile.



#### Clean and Sediment-Free Brew

The ne cloth or metal filter used in the siphon apparatus effectively separates the brewed coffee from the grounds, producing a sediment-free cup of coffee that enhances clarity and smoothness.



#### Appreciation of Technique

Siphon brewing requires attention to detail and allows coffee enthusiasts to appreciate the intricacies of temperature, extraction, and timing. It appeals to those who enjoy the hands-on aspect of brewing coffee.



### What You Need?

Siphon brewing coffee is one of the unique methods of brewing coffee. All you need is about 31 gms of medium course ground coffee, 567 ml water at 200F/93.5C and a Siphon Equipment



### Steps

Follow these simple steps to get your perfect cup of freshly made coffee.



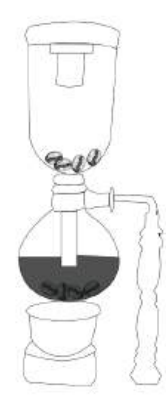
1) Pour water in the lower chamber of the siphon apparatus and heat it.



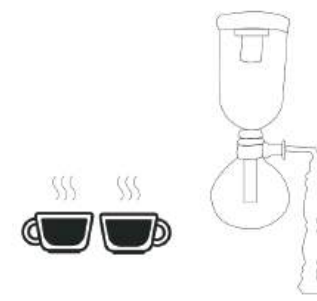
2) Place coffee grounds in the upper chamber, which is attached to the lower chamber with a filter separating them.



3) As the water heats up, vapor pressure builds in the lower chamber, causing it to rise into the upper chamber and mix with the coffee grounds. Stir the coffee for the extraction process.



4) After 3-4 minutes, switch o the heat source. The brewed coffee is then drawn back down into the lower chamber, leaving the used coffee grounds behind in the upper chamber.



5) Once the lower chamber cools down slightly, the brewed coffee can be carefully poured from the siphon apparatus into cups.

### Best Paired With:



#### Light Pastries

Delicate pastries like macarons, scones, or fruit tarts can be enjoyed alongside siphon brewed coffee, as their subtle flavors won't overpower the nuanced coffee flavors.



#### Dark Chocolate

The bitter sweet notes of the chocolate can compliment and enhance the coffee experience.



#### Citrus-Based Desserts

The bright and refreshing flavors of citrus-based desserts, such as lemon bars, or orange-infused cakes, can provide a delightful contrast to the richness of siphon brewed coffee.



Culturally, siphon brewing has a historical significance and is often associated with specialty coffee culture and the pursuit of the perfect cup. It has found popularity in coffee-centric cities and among passionate coffee connoisseurs who seek unique brewing methods.