

# How to Brew Coffee

Simple Methods for  
Great Coffee at Home



Brew with confidence • Brew your way • Enjoy every cup

# Why Starting With Clean Coffee Matters

Brewing feels better when the coffee is clean.

Great coffee isn't just about **flavor** — it's about how it makes you feel when you drink it every day.

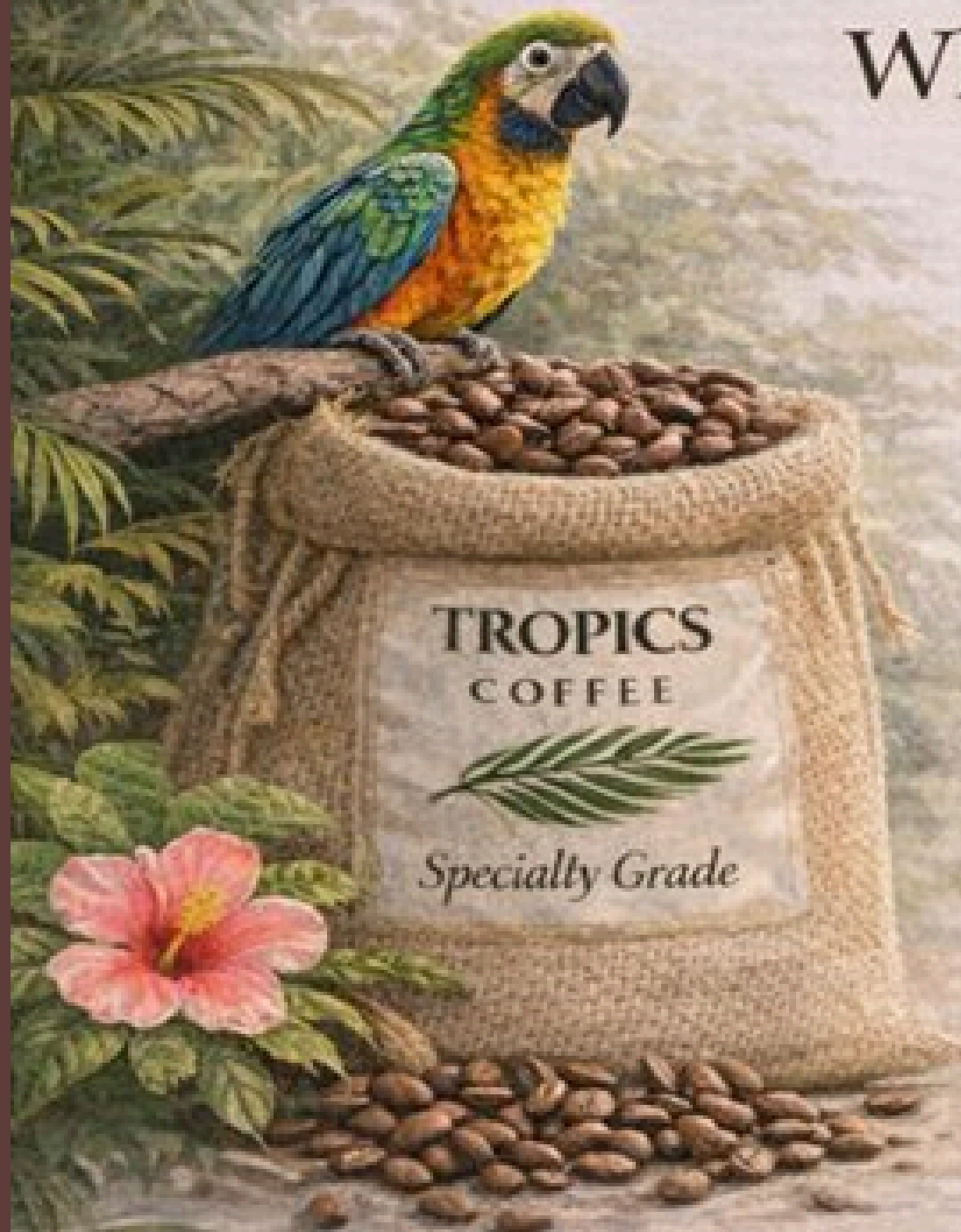
That's why Art Box coffee from Tropics Lifestyle Coffee is made using Specialty Grade coffee beans that are carefully sourced, tested, and handled to be free from the "bad stuff" that can interfere with both taste and enjoyment.

## What Makes Art Box Coffee Different?

- ✓ Carefully selected
- ✓ Free from primary defects
- ✓ Grown and processed under higher quality standards
- ✓ Flavor extracts more evenly
- ✓ Brewing is more forgiving
- ✓ Adjustments actually work
- ✓ The cup tastes smoother

Clean coffee doesn't fight your brew method — it supports it.

All Tropics Lifestyle Coffee is Specialty Grade coffee, selected for purity, quality, and flavor.



# Explore Our 12 oz Art Box Coffees

Specialty Grade coffee meets tropical art – designed to be brewed, enjoyed, and admired.



Brew simply • Sip slowly • Enjoy the moment



# Drip Coffee Maker

*A classic, reliable way to brew coffee every day.*

## What You'll Need

- ✓ Medium-ground coffee
- ✓ Automatic drip coffee maker
- ✓ Filtered water

## How to Brew

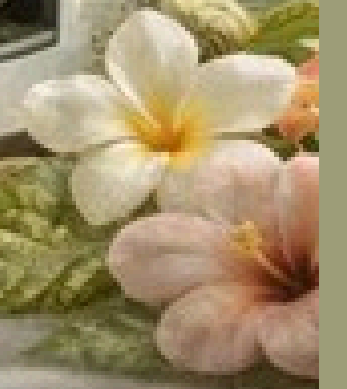
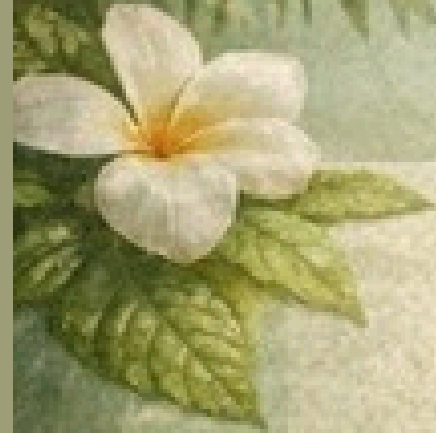
- 1 Add 1 to 2 tablespoons of coffee for every 6 ounces of water

## How to Brew

- 1 Add 1 to 2 tablespoons of coffee for every 6 ounces of water
- 2 Use a medium grind (similar to sand)
- 3 Fill the water reservoir with fresh, filtered water
- 4 Start the machine and allow it to finish brewing
- 5 Serve immediately



For smoother flavor, avoid letting coffee sit on a hot plate for long periods. A thermal carafe helps preserve taste.



# French Press

*Full-bodied coffee with rich texture.*

## What You'll Need

- ✓ Coarse-ground coffee
- ✓ French press
- ✓ Hot water

## What You'll Need

- ✓ Add 1 to 2 tablespoons of coffee for every 6 ounces of water

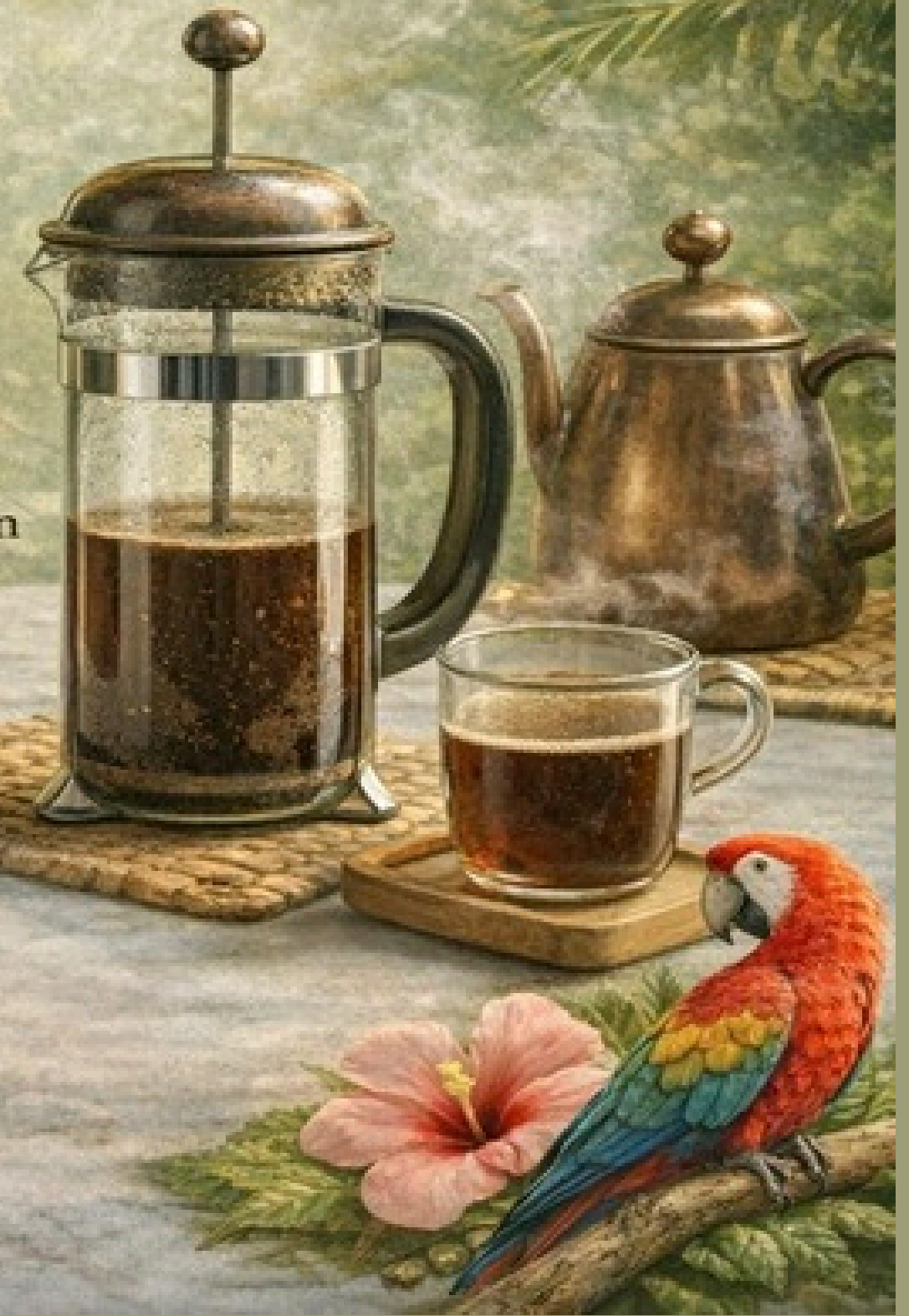
## How to Brew

- 1 Add 1 tablespoon of coffee for every 4 ounces of water
- 2 Pour hot water over the grounds
- 3 Stir gently
- 4 Let steep for 4 minutes
- 5 Slowly press the plunger down  
Pour and enjoy right away



### Tip

Press slowly and evenly to reduce sediment and bitterness.



# AeroPress

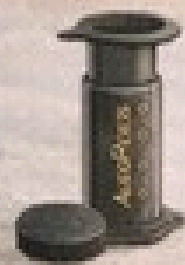
A fast, versatile brewing method that delivers smooth, rich coffee with low bitterness.



## How to Brew (Standard Method)

1. Place a paper filter in cap and rinse with hot water.
2. Add 1–2 tablespoons of coffee (about 15–18 g) to the chamber.
3. Pour hot water to the desired level and stir for 10 seconds.
4. Insert plunger and gently press for 20–30 seconds.
5. Serve immediately and enjoy.

## What You'll Need:



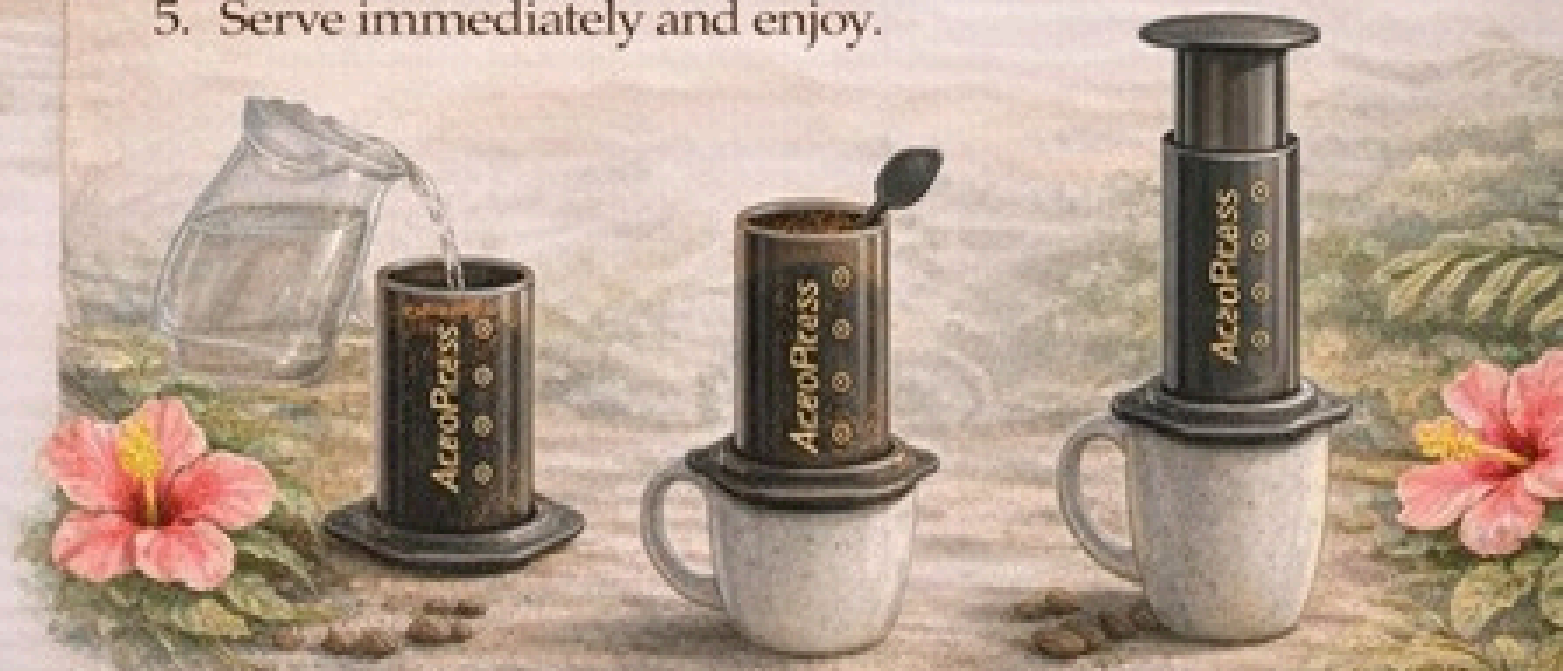
AeroPress brewer

Medium–fine ground coffee  
(slightly finer than drip)



Filtered hot water (195–205°F)

Mug and stirrer



- ✓ **Flavor Tip:** For a smoother, fuller cup, try the inverted method and steep for 60–90 seconds before pressing.

# Pour-Over (V60 or Chemex Style)

*Clean, bright flavor with aroma-forward notes.*

## What You'll Need

- ✓ Medium-fine ground coffee
- ✓ Pour-over dripper and filter
- ✓ Hot water

## How to Brew

- ✓ Rinse the paper filter with hot water

## How to Brew

- 1 Rinse the paper filter with hot water
- 2 Add coffee — 1 tablespoon per 5 ounces of water
- 3 Pour a small amount of water to wet the grounds
- 4 Let sit for 30 seconds (this is the bloom)
- 5 Slowly pour remaining water in circular motions

Total brew time should be 2–3 minutes



Pour slowly and steadily for balanced extraction.



# Cold Brew Coffee

*Smooth, mellow, and refreshing.*

## What You'll Need

- ✓ Coarse-ground coffee
- ✓ Cold, filtered water
- ✓ Jar or pitcher

## What You'll Need

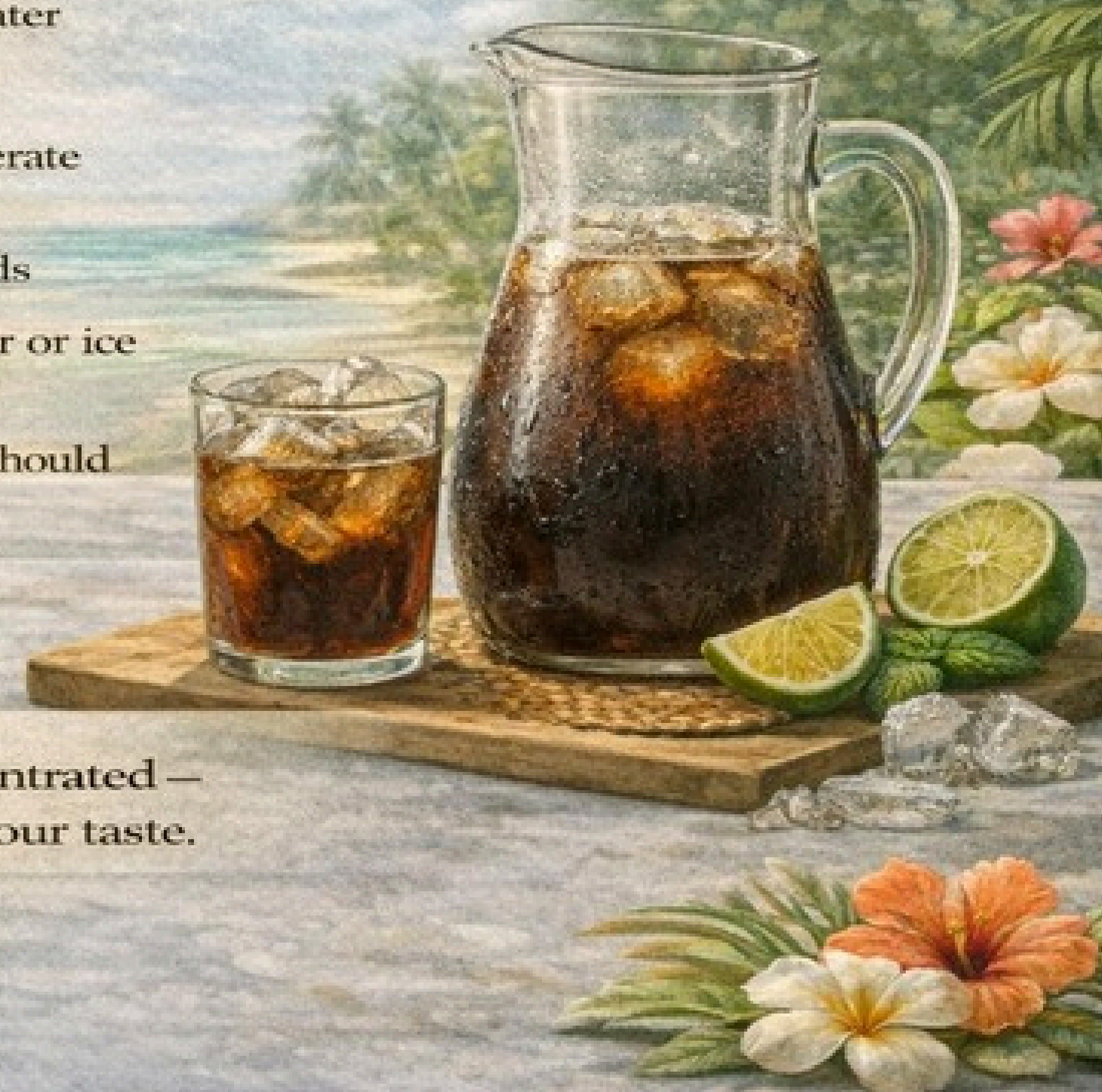
- ✓ Add 1 cup of coffee to 4 cups of cold water

## How to Brew

- 1 Add 1 cup of coffee to 4 cups of cold water
  - 2 Stir gently
  - 3 Cover and refrigerate for 12–24 hours
  - 4 Strain the grounds
  - 5 Dilute with water or ice before drinking
- Total brew time should be 2–3 minutes



Cold brew is concentrated — adjust strength to your taste.



# Fine-Tuning Your Brew

Small tweaks make a big difference.



## Common Issues → Simple Fixes

### Coffee Tastes Sour (under-extracted)

- ✓ Grind a little finer
- ✓ Brew slightly longer
- ✓ Use hotter water

### Coffee Tastes Bitter (over-extracted)

- ✓ Grind a little coarser
- ✓ Brew for less time
- ✓ Use slightly less coffee

### Coffee Tastes Weak

- ✓ Add more coffee
- ✓ Use a finer grind
- ✓ Brew longer

### Coffee Tastes Harsh or Burnt

- ✓ Avoid overheating on hot plates.
- ✓ Use fresh, filtered water
- ✓ Don't over-extract



### ➤ A Gentle Reminder

You don't need new equipment.

*Small tweaks make a big difference.*

# How to Store Coffee for the Best Flavor

Small habits help your coffee stay fresh longer.

- Keep coffee away from air, light, heat, and moisture
- Store in an airtight container
- Keep it out of the fridge
- Grind only what you need
- Use it while it's fresh — enjoy it, don't hoard it

Specialty Grade coffee is meant to be enjoyed —  
*not* saved for someday.


Store it simply. Brew it fresh.  
Enjoy the moment.



# Brew Your Way

There's no single "right" way to brew coffee — only the way that fits your taste and your day.

However you brew, Tropics Lifestyle Coffee is crafted to be smooth, clean, and easy to enjoy. Specialty-grade beans. Simple methods. Great mornings.

 Brew simply. Sip slowly. Enjoy the moment.

Explore our coffees at:  
[TropicsLifestyleCoffee.com](https://TropicsLifestyleCoffee.com)

