

To: Karyna Shuliak [REDACTED]
From: Jeffrey Epstein [REDACTED]
Sent: Sun 7/21/2013 1:12:05 PM
Subject: Fwd: coffee

----- Forwarded message -----

From: **Joi Ito** [REDACTED]
Date: Sun, Jul 21, 2013 at 9:08 AM
Subject: Re: coffee
To: jankelin@gmail.com; Epstein Jeffrey <jeevacation@gmail.com>

Oops. I had a typo in there. After 30 sec, it should be 1:10, not 1:30. I've pasted the corrected version below.

--

V60

Put paper filter in and wet filter with hot water. Then put coffee in, shake to make flat and indent middle with thumb to allow even extraction.

202°F Water

24 grams coffee (grinder setting ~7K)

360 grams of water

00:00 sec: pour to 60 grams (pour into and around the hole)

00:30 sec: pour to 200 grams (pour from the center, gradually spiraling outward)

01:10 sec: pour to 300 grams (same)

01:45 sec: pour to 360 grams (same)

03:00 sec: It should be done / take it off.

if coffee is too sour, it is under extracted -> make grind finer
if coffee is too bitter, it is over extracted -> make grind coarser
if coffee is too watery (texture), use more coffee and vice versa

--

On Jul 9, 2013, at 07:10, Joi Ito [REDACTED] wrote:

Jen,

I'll show you when I see you, but here are the details of doing the coffee in case you want to try. Let me know if you have any questions:

V60

Put paper filter in and wet filter with hot water. Then put coffee in, shake to make flat and indent middle with thumb to allow even extraction.

202°F Water

24 grams coffee (grinder setting ~7K)
360 grams of water

00:00 sec: pour to 60 grams (pour into and around the hole)
00:30 sec: pour to 200 grams (pour from the center, gradually spiraling outward)
01:30 sec: pour to 300 grams (same)
01:45 sec: pour to 360 grams (same)
03:00 sec: It should be done / take it off.

if coffee is too sour, it is under extracted -> make grind finer
if coffee is too bitter, it is over extracted -> make grind coarser
if coffee is too watery (texture), use more coffee and vice versa

On Jul 8, 2013, at 11:49 , Joi Itc [REDACTED] > wrote:

Here are the coffee things you need:
<http://www.amazon.com/Hario-Coffee-Dripper-Black-Glass/dp/B002VUSWGQ/>
<http://www.amazon.com/Hario-XGS-80TB-Range-Server-800Ml/dp/B000P4B4LU/>
<http://www.amazon.com/gp/product/B001O0R461/>
<http://www.amazon.com/gp/product/B009GPJMOU/>
<http://www.amazon.com/gp/product/B0058J1XMC/>
<http://www.amazon.com/gp/product/B001DYERBK/>

For coffee subscriptions, I like:

<https://tonx.org/>

For ordering other great coffee:

<http://www.intelligentsiacoffee.com/>

I'll write up instructions and am also available to show you how to use this stuff in
New York once you get it all.

- Joi

--
Please use my alternative address, [REDACTED] to avoid email auto responder

--

Please use my alternative address, [REDACTED] to avoid email auto responder

--

The information contained in this communication is confidential, may be attorney-client privileged, may constitute inside information, and is intended only for the use of the addressee. It is the property of Jeffrey Epstein

Unauthorized use, disclosure or copying of this communication or any part thereof is strictly prohibited and may be unlawful. If you have received this communication in error, please notify us immediately by return e-mail or by e-mail to jeevacation@gmail.com, and destroy this communication and all copies thereof, including all attachments. copyright -all rights reserved