

To: Jeffrey Epstein[jeevacation@gmail.com]
From: [REDACTED]
Sent: Tue 7/9/2013 8:55:06 PM
Subject: Fwd: coffee

Ah, this was it... Would you like me to order any of this?

Sent from my iPhone

Begin forwarded message:

From: Joi Ito <[REDACTED]>
Date: July 9, 2013, 7:10:48 AM EDT
To: [REDACTED] Epstein Jeffrey <jeevacation@gmail.com>
Subject: Re: coffee

[REDACTED],
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 Ito <[REDACTED]> wrote:

Here are the coffee things you need:

<http://www.amazon.com/Hario-Coffee-Dripper-Black-Glass/dp/B002VUSWQ/>

<http://www.amazon.com/Hario-XGS-80TB-Range-Server-800Ml/dp/B000P4B4LU/>

<http://www.amazon.com/gp/product/B001O0R46I/>

<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

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