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**Subject:** Mr. Epstein's coffee instructions

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- Set up the tray with a preheated mug, put almost full packet of sweet&low into the empty mug
- Empty any used water from the kettle and pour 1 small cold Voss water bottle
- Set water temperature on the kettle to 198 degrees and press hold button to hold the temperature
- Set up the airpress, wet the filter with warm water
- Grind fresh coffee, grind size on #7
- Put the airpress on the scale and add 17grams of ground coffee
- Start the timer as soon as you start pouring water
- First pour a small amount of water to wet all the coffee grinds and wait until the timer shows 30sec
- At 30sec gently break the crust with a wooden chopstick and pour the rest of the water in circular motion till the top
- Screw the filter on to the top and leave until the total time of 2min 30sec
- While waiting for coffee, heat up half&half and prepare the strainer
- At 2min 30sec flip the airpress and pour the coffee into the mug by pushing slowly until the foam line (do not push the foam into the mug)
- Add half&half through the strainer and stir.
- Serve