

10 hacks to make better coffee



DRINK BETTER COFFEE



Coffee Gator

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1. CHOOSE CINNAMON



Replace sugar with cinnamon – save calories and get an added richer flavor.

2. RINSE FILTERS BEFORE BREWING



Every part of your coffee brewing process is important. If you are using paper filters soak them in hot water to remove any impurities that would affect flavor – be careful not to break them.

Rinsing with water also prepares the paper for more effective filtering.

3. MAKE YOUR OWN LATTE – WITHOUT THE KIT



Ever wondered how to make a flat white or a latte without having to spend a fortune on specialist equipment?

Well, pour your milk into any container with a lid then shake for 30 seconds. Take the lid off then give it a quick blast in the microwave to heat it up. Insert in coffee, consume with joy on your face.

Image from Coffee Hunter

4. TAKE IT WITH A PINCH OF SALT



If your coffee is too bitter a pinch of salt can mellow the flavor. In small quantities salt can enhance sweetness.

Image from Cerebos

5. USE LEFTOVER BREW TO MAKE COFFEE ICE CUBES



Use them in iced coffee – they will keep the drink cold without watering it down.

Image from bunny for my rabbit teeth.

6. CLEAN YOUR GEAR



Any unclean equipment is bad news for your coffee experience.

In particular, cleaning drip coffee makers is often overlooked. Run a mixture of 50% water/50% white wine vinegar through your machine. Then run the machine again with just water to rid of any remaining vinegar.

Repeat once a month.

7. USE BETTER WATER



Bad water means bad coffee. If your tap water tastes of chlorine then your coffee will too – boiling the water won't get rid of the chemical taste.

If you need to filter your drinking water you should filter your coffee water as well.

8. GO KORI



Kori coffee turns the coffee making on it's head. Warm some milk then add coffee ice cubes. The coffee shot will be slowly delivered as the ice cubes melt.

[Check out the recipe from Honestly Yumm.](#)

9. BUTTER YOUR BREW



Inspired by ‘Yak butter tea’ in Tibet, the word is that [adding healthy fats to your morning coffee will boost your energy and mental performance](#). There’s debate on just how healthy this is but you might enjoy the added butter-kick.

10. GO COLD



The gentle steeping process creates a sweeter, lower acidity drink. Easy and cheap, cold brewing offers a different taste to your usual coffee. Soak coarsely-ground coffee beans in water (roughly 1 part coffee 8 parts water) for 18-24 hours.

Strain out the grounds through a muslin sheet or paper towel (might take 5 rounds of straining). Either serve with ice/cream/sweetener or, be boring and heat then drink like normal coffee.

Image and recipe from Jamie Oliver

BONUS HACK: PREHEAT



For warmer coffee preheat your mug by filling it with hot water and leaving for a minute before emptying and filling with coffee.

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