



Home Brewing Basics

So you want our coffee, but you feel a little intimidated to brew at home? Don't worry baby birds, Soltane Café comes in clutch with the guide!

How to Brew & What to Brew

French Press

Coarse grinds, consistency of sea salt

- 35 grams of coffee
- 400 grams of water
- Between 200 - 204 water temperature
- Best used with medium to dark coffees

Pour Over

Medium coarse to medium fine, think table salt

- 20 - 22 grams of coffee
- 350 grams of water
- Between 198 - 202 water temperature
- Best used with light to medium coffees to bring out the more delicate flavors

Espresso

Fine grind

- 16 - 18 grams of coffee
- 1:2 coffee/water ratio, 40 grams pulled shot
- Best with any coffee you have, just remember to adjust to taste

Soltane Café is a heart-centered and community-driven space dedicated to connection, inclusion and quality. We believe in meaningful work for people of all ability levels and backgrounds. We brew coffee with integrity and bake all of our products in-house, prioritizing local, organic, non-GMO and sustainably grown ingredients.

Soltane Café is a social enterprise of [Camphill Soltane](#), a 501(c)3 nonprofit providing opportunities for education, healing, relationship building, and meaningful work for people with intellectual differences.

Learn more at soltanecafe.com