



# DRIP COFFEE MAKER

Without question the most popular method for preparing coffee at home in the US. Obviously, the two ingredients that go into a drip machine are coffee and water, but what people don't realize is how much the quality of these two elements affects the final product. We've taken care of the coffee for you, so please make sure that you're doing the same with the water. Also, don't forget to carefully follow the cleaning and maintenance instructions for your machine.

## WHAT YOU WILL NEED:

1. Any standard 12-cup Drip Coffee Maker
2. Antica Ground Moka Espresso  
(**NOT** Espresso Grind)  
*(for peak freshness, use within 5-7 days of opening)*
3. Measuring Scoop (1 Tablespoon)



## INSTRUCTIONS:



### STEP ONE:

Fill tank with cold, filtered water.

NOTE: Coffee is 98% water. Often overlooked, the quality of the water is as important as the quality of the coffee.



### STEP TWO:

We recommend using 1 to 2 rounded Tablespoons of coffee per 6 fl.oz. of cold water, depending on your personal taste/preference. Most standard 12-cup drip coffee makers are 5 fl.oz. per cup.



### STEP THREE:

Brew, sit back, relax and and enjoy this rich treat!