

'VIETNAMESE PHIN'

suggested brew guide

TIME: UNDER 7 minutes
RATIO: 1:8 (20 gr coffee:160 ml water)
WATER TEMPERATURE: 98-100°C
GRIND SIZE: 2/10 (1=very fine, 10=very coarse)
SUGGESTED 96^B COFFEE: RETRO, MORNING, NECTAR

- STEP 1: PLACE the phin on top of a pre-heated cup (IF SERVED HOT) OR normal cup (IF SERVED ICED)
- STEP 2: ADD 20 gr of coffee in the phin. Pour in 30 ml of water over the coffee and wait for 30 seconds.
- STEP 3: PLACE the filter on top of the coffee ground.
- STEP 4: POUR the rest of water (130 ml). Place the lid on top of the phin.
- STEP 5: AFTER 3-4 minutes, check if the water has filtered through the coffee. Remove the phin.
- STEP 6: SERVE with sweetened condensed milk or sugar. Add lots of ice if so desired.