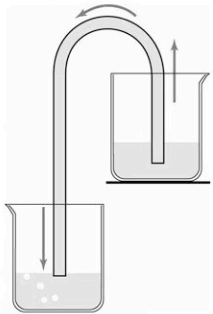


What's old is new:

How to use your Vacuum Siphon Coffee pot



1



How does it work?

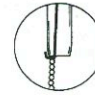
Simple physics. By heating water in the lower sphere, enough pressure is built up so that eventually the water is forced up through the center tube where it mixes in the mountain of coffee grounds. After brewing in the upper cylinder (45-90 seconds), the heat source is removed and the coffee is sucked back into the lower sphere, filtering out the grounds, and creating a rich, flavour-full pot of coffee.

Even though the system ships with a wick burning spirit lamp, the good guy way to brew your vac pot is with a micro burner using butane fuel. The least expensive place I have found is: www.musicmedic.com for \$31.50 with free shipping.



Fill the lower sphere with water, approximately 120 ml per cup, strike the micro burner and place underneath the center of the lower sphere. You can do this while you prepare the upper chamber as it will take a few minutes for the water to reach siphoning temperature.

2



Attach the filter to the upper glass stem as shown. From the top, feed the chain down the stem until it comes out the bottom. Grab and pull the chain until you can clip the bent wire end over the edge of the stem. This holds the filter in place.



After each usage, release and clean the filter trap in warm or hot water removing as much of the coffee oils as possible. Once the filter gets a little funky I recommend using a coffee cleaning product such as Cafiza which completely removes coffee stains and oils. After the filter is cleaned, leave it moist and store in a zip locked bag inside the refrigerator. Cafiza and replacement filters are available from www.sweetmarias.com

3

How much grounds should I use for a pot?

Altering the amount of beans, water, size of grind and brew times all affect the final product dramatically. Experimentation is the key to discovering your perfect vac pot experience.



Because coffee is 98.5 - 98.85% water, quality drinking water is mandatory. Never use softened water. Sodium ions in softened water form a gelatinous mass around the coffee grounds, slowing down the extraction process. If you are serious enough to own a vac pot, it is time you also invested in a burr grinder as well.

Here is a guide to get you started in the right direction.

2 cups - 2.5-3 tsp of beans
3 cups - 3 - 3.5 tsp of beans
5 cups - 3.5-5.5 tsp of beans
or

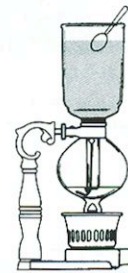
10 grams of beans per 6oz of H2O

4



Place the upper carafe into the the lower sphere sealing the rubber gasket. You do not need to apply much pressure to make this seal, the siphon will do the work for you. These parts are VERY fragile. Delicacy is tantamount to the continuation of vac pot coffee making. After a few minutes the water will boil and siphon up into the upper, coffee filled carafe. When it is partially siphoned it is recommended to stir the grinds a wee bit. When it is fully siphoned, stir them some more, gently.

5



How long should I let it brew?

This answer depends on many factors, but here's a good guideline. After almost all the water has siphoned into the upper chamber (there will always be a small amount of water left in the lower sphere) and when using fine grounds (especially dark oily roasts) brew for about 10 seconds or so. When using coarser and or lighter less oily coffees brew time can be as long as a 60 seconds.

The brew time will of course effect the final product and increase caffeine extraction. Again, experimentation is the key to coffee nirvana.

6

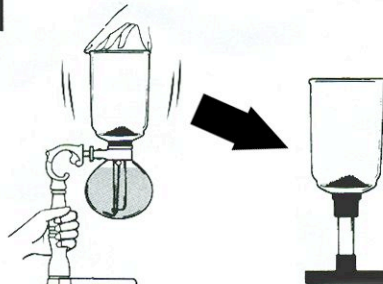


One of the only problems I have encountered which resulted in a broken lower sphere was while the water was being heated. For some reason ALL of the water in the lower sphere siphoned up into the carafe. This left an empty chamber which became over heated and when just a single drop of cold water fell on it, the sphere cracked. I am not sure why it happened, but my recommendation is to ALWAYS watch your Vac Pot while brewing.

When brewing is complete to your satisfaction, remove and turn off the micro burner.

Now sit down and watch the magic unfold before your eyes.

7



When all of the coffee has siphoned back into the lower chamber (there will be a little gurgling sound as the last drips are pulled through), remove the upper carafe by gently rocking back and forth and lifting up. Place the upper carafe in the stand.

8



You are now ready for a perfect cup of coffee. Pour as shown and enjoy.

Cleaning the system is a matter of removing the filter and rinsing out the parts. Store in a safe place, your coffee is very important.

The manufacturer of the Yama TCA-5 (five cup) vacuum pot coffee can be found here: www.yamaglass.com.tw

Yama TCA-5 (five cup) vacuum pot coffee makers can be had for the amazing price of \$49 from: www.northwestglass.com (click on siphon pots at left)

Replacement filters and Cafiza cleaning supplies can be found at: www.sweetmarias.com

Micro burners can be purchased with free shipping for \$31.50 here: <http://www.musicmedic.com> (click on torches!)

The history of vacuum pot brewing can be read about here: <http://baharris.org/coffee/VacuumCoffeePots.htm>

Send your comments, thoughts and additions to me at: silsurf@gmail.com