

User Manual

ECOFFEE

English version



Instructions

<u>Brewing Instructions – Filter coffee machine.....</u>	<u>3</u>
<u>Brewing Instructions - Mug filter</u>	<u>4</u>
<u>Brewing Instructions – Barista coffee machine</u>	<u>5</u>
<u>Brewing Instructions – French Press</u>	<u>6</u>
<u>Brewing Instructions – Bialetti (Moka).....</u>	<u>7</u>
<u>What else can you make ?</u>	<u>8</u>

Brewing Instructions – Filter Coffee Machine

1. Place a filter paper in the machine's filter holder.
2. Add ground ecoffee to the filter paper.
Recommended dosage: 8 g / 100 ml of water.
3. Start the brewing process.
4. Pour your freshly brewed lupine coffee into a mug and enjoy!

Visual guide:



(STEP 1)



(STEP 2)



(STEP 3)



(STEP 4)



(STEP 5)

Brewing Instructions – Mug Filter

1. Place the filter securely into the attachment.
2. Add lupine ecoffee into the filter — about **15–17 g** works perfectly.
3. Slowly pour hot water (around 90 °C) over the coffee grounds.
4. Allow the water to drip through completely.
5. Remove the filter, stir your coffee, and enjoy!

Visual guide:



(STEP 1)



(STEP 2)



(STEP 3)



(STEP 4)

Brewing Instructions – Barista Coffee Machine

1. Ensure the water tank is filled with enough water.
2. Add ground lupine ecoffee to the filter holder.
Tip: Use about **1/3** of your normal coffee amount — around **6–7 g** is ideal.
3. Do not tamp the grounds.
Tamping makes it harder for the water to flow through properly.
4. Start the brewing process.
5. Pour your freshly brewed lupine coffee into a mug and enjoy!

Note: Because of the nature of lupine coffee, you may notice less liquid than usual. For a fuller cup, simply run the process again using the same coffee grounds.

Visual guide:



(STEP 1)



(STEP 2)



(STEP 3)

Brewing Instructions – French Press

1. Heat the water to around 90°C (using a kettle for best results).
2. Add ground lupine ecoffee to the French Press.
Recommended dosage: **8 g per 100 ml**.
3. Pour in half the water, wait 15 seconds, then add the remaining water and stir well.
4. Let it steep for at least 3 minutes.
5. Slowly press down the plunger.
6. Pour your freshly brewed lupine coffee into a mug and enjoy!

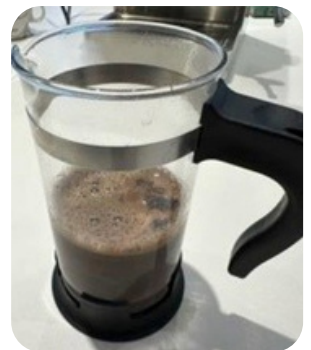
Visual guide:



(STEP 1)



(STEP 2)



(STEP 3)



(STEP 4)



(STEP 5)



(STEP 6)

Brewing Instructions – Moka Pot (e.g. Bialetti)

1. Fill the bottom chamber of your Bialetti with water up to the safety valve.
2. Add ground ecoffee into the filter basket until it's about $\frac{2}{3}$ full. Gently level it—no need to tamp.
3. Assemble the pot and place it on your stove over medium heat.
4. Let the coffee brew until you hear a gentle bubbling sound and the upper chamber fills.
5. Pour your freshly brewed lupine coffee into a cup and enjoy!

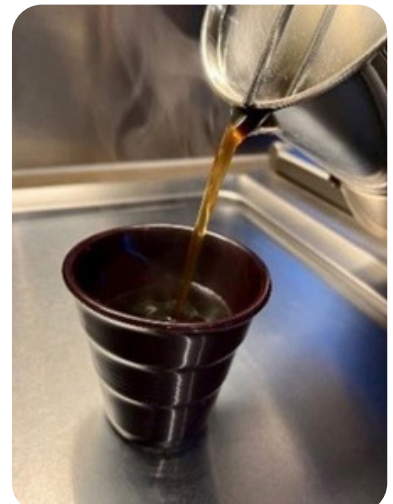
Visual guide:



(STEP 1)



(STEP 2)



(STEP 3)

What Else Can You Make?

Take your brewed lupine ecoffee further! Whip up a creamy cappuccino, a silky latte macchiato, or a refreshing iced coffee.

Pro Tip: Pair it with barista-style **oat milk** for the perfect texture and flavor.



ENJOY !