
SCAA Best Practice | Guidelines for Brewing with a Siphon

Prepared by the Technical Standards Committee

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Guidelines for Brewing with a Siphon

PARAMETERS:

Your Siphon

Coffee: 31 grams set at medium-fine grind
Water: 567 grams or milliliters at 200 °F / 93.5°C for brewing
Additional water at 200 °F / 93.5°C for preheating

Decanter

Gram scale (*1 gram = 1 milliliter*)

Brewing time: Between 3:00 and 4:00 minutes

- Step 1 Begin with clean equipment.
- Step 2 Fill bottom globe with hot water and place over the heat source. Let the top globe rest on the bottom globe, but do not fit them together too tightly.
- Step 3 When water in bottom globe begins to boil, tightly fit top globe onto the bottom globe.
- Step 4 As water transfers to the top globe, stir to cool water. Turn down the heat source as well. Aim for 200°F without letting water transfer back to the bottom of the globe.
- Step 5 Add coffee into the top globe and stir to saturate all the grounds. Let steep for 1 - 2 minutes.
- Step 6 Then stir grounds again and remove from the heat to start vacuum filtering. Filtering is finished when coffee in bottom globe bubbles.
- Step 7 Enjoy!