

Angel Coffee Maker Thermos™

~ How Brew + Make Espresso + Reduce Fines + Clean ~

MAKING COFFEE

For Videos & FAQs, see GregMarg.com.

- ♦ If using the *Angel* for the first time - use **Warm Water** to rinse the underside of the **Cap** (with the **Pour Spout** fully open), the whole Screen, and the inside of the **Thermos** to insure your *Angel* is clean and ready for use.
- 1 - Remove the **Cap** and **Screen** and place 8 Tbsp of **COARSE GROUND COFFEE** into the *Angel's* **Thermos**. Adjust in subsequent brews to achieve your ideal coffee strength! **Tip: COARSE GROUND COFFEE** (vs. fine ground coffee) produces "less bitter" coffee + less "coffee fines".
- 2 - Fill up the **Thermos** 50-70% full with 200°F (93°C) hot water. **Tip:** For light-to-medium roast coffee, wait 45 seconds off a water boil; for dark roast coffee, wait 60 seconds off a water boil. **Tip:** Pre-heat the Thermos to keep your coffee hot, longer.
- 3 - With a chopstick or long-handled spoon, vigorously stir the coffee water in the **Thermos** for 5+ seconds to improve extraction.
- 4 - Drop the **Screen** into the top of the **Thermos**, and add more hot water until the coffee water just peeks through the bottom of the Screen. **Tip:** Being consistent with always stopping the water at the bottom of the Screen assures the same quantity of water with each brew and thus greatly improves the consistency of each brew.
- 5 - Immediately tighten the **Cap** on the **Thermos** to preserve heat + pressure. **Tip:** Tighten the **Cap** by the **Grip Threads**, NOT by the **Handle**.
- 6 - Wait 3+ minutes for the coffee to fully brew, lift the **Pour Spout** fully open (*Angel* on the **Thermos** should be facing the ceiling), and carefully, slowly (to AVOID burning yourself), pour out delicious *Angel* **Coffee** into a cup for drinking. The built-in **Screen** holds back the coffee grounds. **Note:** Due to the *Angel* brewing "under pressure", it results in **(1)** coffee that is "uncommonly smooth" (less bitter) and **(2)** coffee that does NOT become more bitter with longer brewing times (even overnite).
- 7 - **Enjoy!**

MAKING ESPRESSO

- ♦ Same as making **Coffee** above, only less Hot Water is used per Tbsp of **Espresso Coffee**.
- ♦ You will need to brew approx. 2 Tbsp of **Coarse Ground Espresso Coffee** for each serving of **Espresso**.
- ♦ In the **Thermos**, for each Tbsp of **Espresso Coffee**, add 1.25 oz of **Hot Water**.

Example: 1 Espresso = 2 Tbsp of Espresso Coffee + 2.5 oz of Hot Water.

Example: 8 Espressos = 16 Tbsp of Espresso Coffee + 20 oz of Hot Water.

Note: No dedicated Espresso Machine can make 8 Espressos at once!

MAKING TEA OR MARTINIS OR MOJITOS

- ♦ The *Angel* can also make **Tea, Martinis or Mojitos** - use your imagination!

REDUCING COFFEE FINES

- ♦ Any **Immersion Coffee Brewing System** (**Cowboy Coffee, French Press, *Angel***) can result in "coffee fines" at the bottom of your **Coffee Cup**. Some people are OK with "coffee fines", and some are NOT (as enjoyable as changing a flat tire in a thunderstorm). Here are the steps you can take to mitigate or eliminate "coffee fines" altogether and still enjoy "**Ultra Smooth**" *Angel Coffee*.
- 1 - Use **COARSE GROUND COFFEE** - its bigger particles are less likely to get past the *Angel's* Screen.
 - 2 - Pour your *Angel Coffee* into your **Coffee Cup** through an ordinary, fine mesh, **Kitchen Strainer** to catch even more "coffee fines". However, do NOT expect many more "coffee fines" to be captured this way.
 - 3 - Pour your *Angel Coffee* from one **Cup** into another (leaving behind the "coffee fines") or into your **Cup** through a **Paper Coffee Filter**. This will eliminate "coffee fines" 100%, and still allow you to enjoy "**Ultra Smooth**" *Angel Coffee*.
 - 4 - If you add **Creamer** or **Milk** to your **Coffee**, the **Coffee** will, of course, turn "pale colored", but the "coffee fines" at the bottom of your **Coffee Cup** will always remain "jet black". So, to avoid "coffee fines" 100%, just stop drinking when you see you are getting close to the **pure black** "coffee fines" at the bottom of your **Coffee Cup**. Simple!

CLEANING

- ♦ It should take you 60 seconds or less to clean your *Angel*.
- 1 - Rinse off the bottom of the **Cap** with the **Pour Spout** in the fully open position.
 - 2 - Rinse off the **Screen**, being careful NOT to apply pressure to the **Wire Mesh Screen** itself.
 - 3 - Add a bit of **Water** to the **Thermos**, swirl the **Thermos**, and pour out the **Water** through a **fine mesh, Kitchen Strainer** to catch the used **Coffee Grounds**. Then, simply knock the used **Coffee Grounds** into the compost or garbage and give the **Thermos** a brief, final rinse. Done - Quick & Easy!