

Phil Stringer's Coffee Corner

The Clever Coffee Dripper: A simple, successful way of making a cup of filter coffee

In a previous coffee corner, I wrote about the Aeropress, which is simple, straightforward way of making a delicious cup of coffee where you would have to try really hard to get it wrong. Equally simple and straightforward and even harder to get wrong, is the Clever Coffee Dripper. Some of you may have seen me using this in the Educational Psychology Group area (as well as Ravi using his Aeropress).

The Clever Coffee Dripper (or CCD) is another way of brewing a filter coffee and is ideal for making a single cup. It is relatively inexpensive and is plastic filter that has a valve in the base that opens when you set the CCD on a cup or a mug.

Of course it's not all the equipment that's necessary. It requires filter papers, and then I use a grinder, scales to weigh the right amount of beans (usually 6 grams per 100 millilitres of bottled water, with a PH of 7, such as Volvic), and if I'm making it at home, I use a temperature variable kettle to make sure the water is heated to the right temperature (usually 94° to 96°)



Whichever method of coffee brewing that I use, I always start with recently roasted whole beans, generally from a small roaster who has frequently developed good relationships with a farmer producing the beans. In this case, I'm using beans from a farm in El Salvador, roasted by Horsham roasters in West Sussex.



This is the CCD showing the valve in the base:



And here, with 18 grams of newly ground coffee inside the filter:



And 300 ml water added:



A lid keeps the coffee warm, while it's brewing for at least four minutes (but brewing for longer doesn't make it stronger and with some beans it can enhance the flavours):



Finally, the filter sits on top of a mug, and the coffee gradually drains through. It is possible to control the speed of the flow and the flavours by grinding the coffee finer or coarser. I generally grind coffee for brewing to the consistency of fine sea salt:



And that's it, a wonderfully tasty cup of coffee. Incidentally, the mug is from Holybelly, a Melbourne style coffee shop based in Paris (<https://holybellycafe.com>), handily located to where we stay when we go over:

