

Coletti

MAKING COFFEE in your Bozeman Percolator

1 Add Water

Before inserting the basket assembly, add water to your pot. Do not fill past the bottom hole in the pouring spout. This visual cue is also the 9-cup mark and will ensure your coffee does not boil out through the spout (and dirty the countertop) or come in contact with the grounds more than required.



2 Add Filter

Place brew basket on the perk stem. Place filter in the bottom of the basket. The filter is not required but will keep the fine grounds out of the coffee and minimize the amount of coffee bean oil in your final pot. The oil makes it taste good, but also adds a few points to your cholesterol over time.



3 Add Coffee

If grinding your own coffee, use a coarse setting. Scoop grounds into the basket being careful not to pour any grounds down the stem. Start with 1 tablespoon for every cup of water as a guideline and adjust to taste. Some people use as little as 4 tablespoons for a full pot. Experiment to find what is right for your tastes.



4 Add Assembly

Set the basket lid onto the basket and place the perk assembly into the pot.



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5 Add Heat

Turn your stove on low to medium heat and place the percolator on the heating element. Lower heat creates the optimal extraction temperature.



6 Monitor

Through the globe (the glass knob on top), you will see the water begin to perk. Allow the coffee to perk for 7-10 minutes or to your desired strength. Once you figure that out, just set a timer.



7 Enjoy

When pouring a cup of coffee, place your thumb under the cover hinge and apply pressure upward to ensure the lid stays shut and no grounds pour into your cup. (You might need to use a hot pad if you do not let it cool for a minute first).



<https://youtu.be/GldAEY1nTVI>

Watch our instructional video

Please contact us if you have any questions:

✉ josh@coletticoffee.com

☎ 1-866-798-4492



May your skies be blue, your friends true, and your coffee fresh

Josh Katie

Josh & Katie | Coletti Coffee
Owners