

THE ADVENTURER'S COFFEE BREWING GUIDE



JOSH GILLIAM

*To the early risers, the thrill-seekers,
and that guy smelling up the
campground with bacon.*

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2022 COLETTI®

INTRODUCTION

Hello mornings.

Whether you're getting an early start on Half Dome, heading out for a fishing trip with the fellas, or camping with your family at the local state park, you are an adventurer.

And as a core belief that we share, adventurers should drink great coffee.

We're here for you, the adventurers.

That's why we make our coffee gear the way that we do — tough and durable — to handle the rugged outdoors and last a lifetime.

That's also why we put this guide together. There are certain places in this world where a cup of coffee just makes the moment so much more memorable.

And there are certain occasions - the ones you've saved and planned for - when you want to ensure the coffee is great.

To get that perfect cup of coffee in that perfect spot on that perfect occasion, there are a few things you need to consider:

- The essential tools
- How to brew
- The best coffee to use
- The Do's and Don'ts of perfect brewing
- (and, of course) The epic spots to enjoy that perfectly crafted cup.

So let's get adventuring.

ESSENTIAL TOOLS OF THE TRADE

- Burr Grinder
- Kettle or JetBoil
- Brewing Device
- Mug or Travel Cup

Every great adventure begins with the right tools in hand. Without the proper equipment, even the best beans fall flat.

It's easy to get confused by all the various coffee contraptions. And while much of it is useful, not all of it is essential. In fact, there are really only a handful of things that you need to make a memorable cup of coffee.

A Quality Burr Grinder



While it's not very practical (or possible) to lug a big, electric burr grinder out with you, there are other ways to keep your coffee as fresh as possible, as long as possible.

Hario is a reputable Japanese company that has long made an excellent burr hand grinder we recommend. Hand grinders are a bit more work, but the

reward of keeping your coffee fresher is worth it.

If hand grinding coffee isn't for you, we simply recommend grinding your coffee at home or in your camper right before you head out, and store it in an airtight container or plastic bag.

Whichever your preference, the key is having a burr grinder. These grinders are much more consistent than blade grinders. While it may seem trivial, the difference between blade grinders and burr grinders has a significant effect on your cup of coffee.

Cheap blade grinders produce inconsistently sized coffee grounds. Their spinning blades "chop" up the coffee beans, leaving you with a hodge-podge mixture of big chunks and dust. This

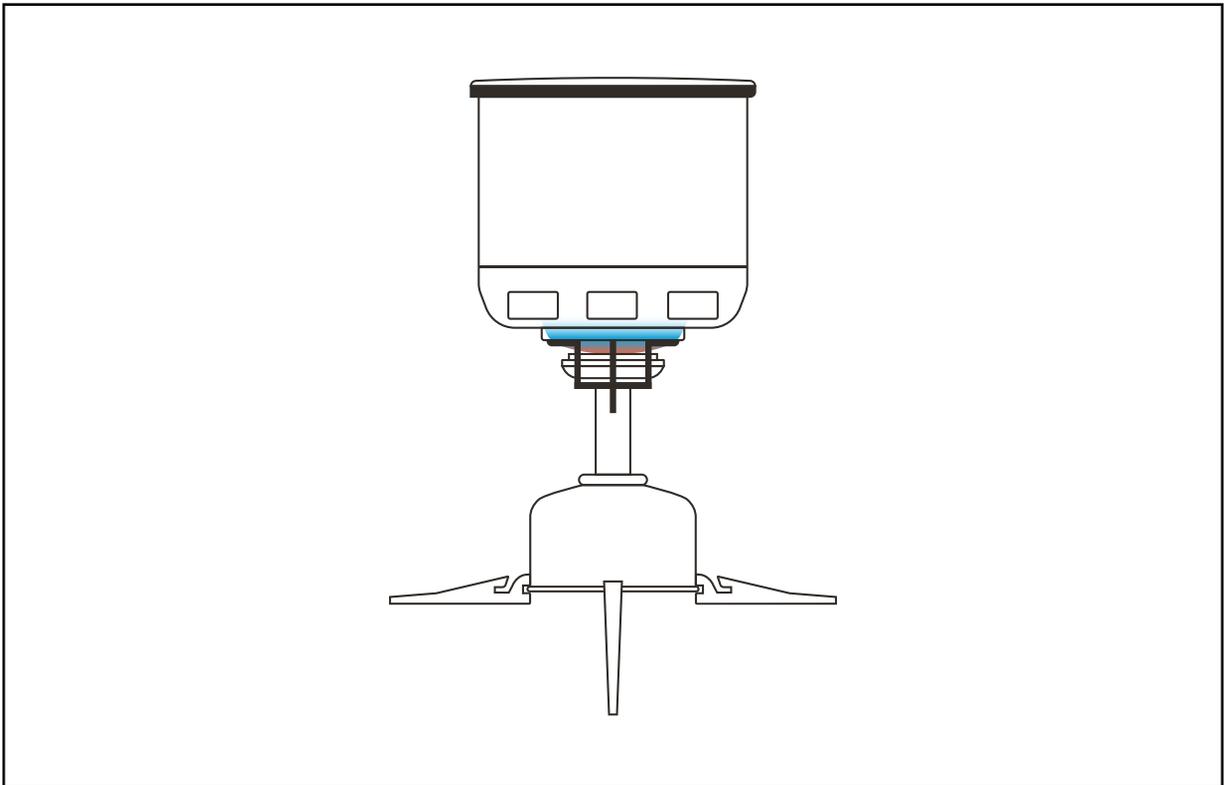
inconsistency leads to both
“under-extracted” weak coffee and
“over-extracted” bitter coffee in the same
cup. No bueno.

On the contrary, a quality burr grinder has
two conical burrs that “crush” the coffee
beans instead of chopping them. Also,
with most burr grinders you can adjust
the coarseness with a dial.

Get More Coffee Camping Tips

— *Watch Video Link* —

A Kettle or JetBoil

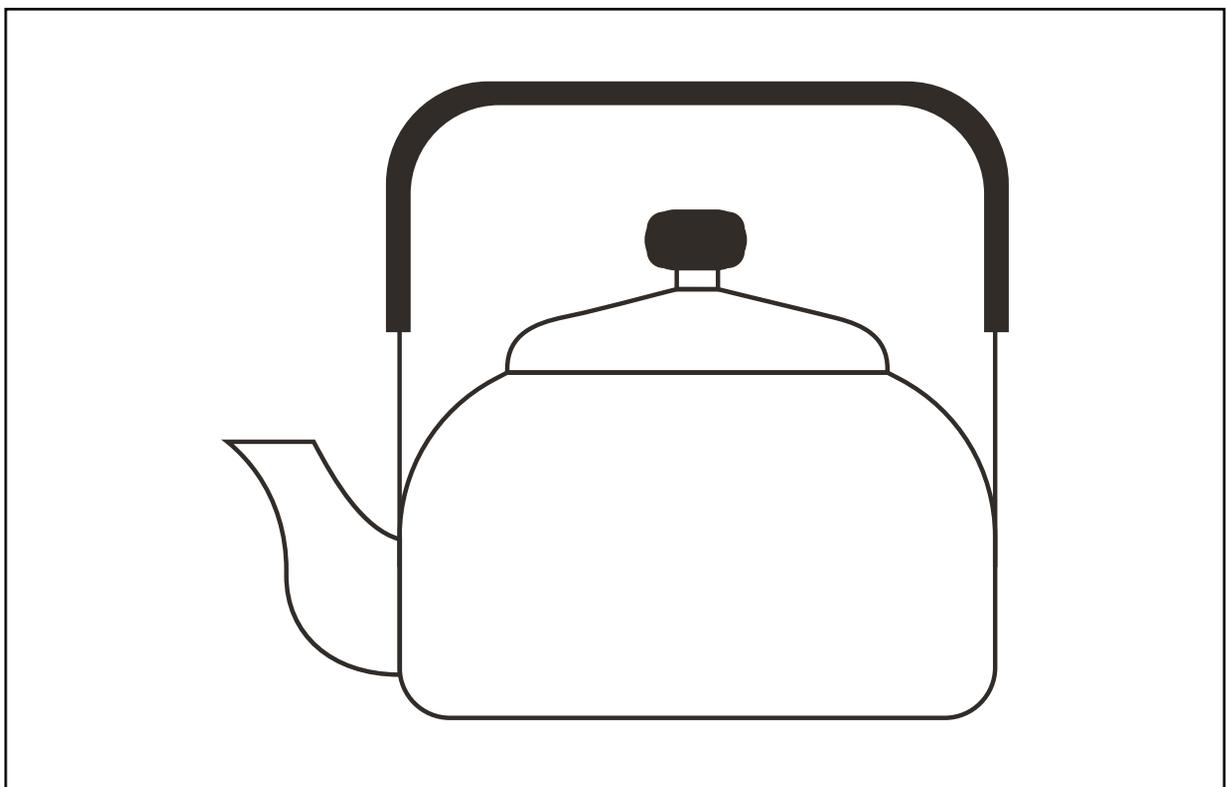


When Jesus needed wine, he started with water. We take this as an example to follow... No matter where you are adventuring, you'll need a way to produce hot water.

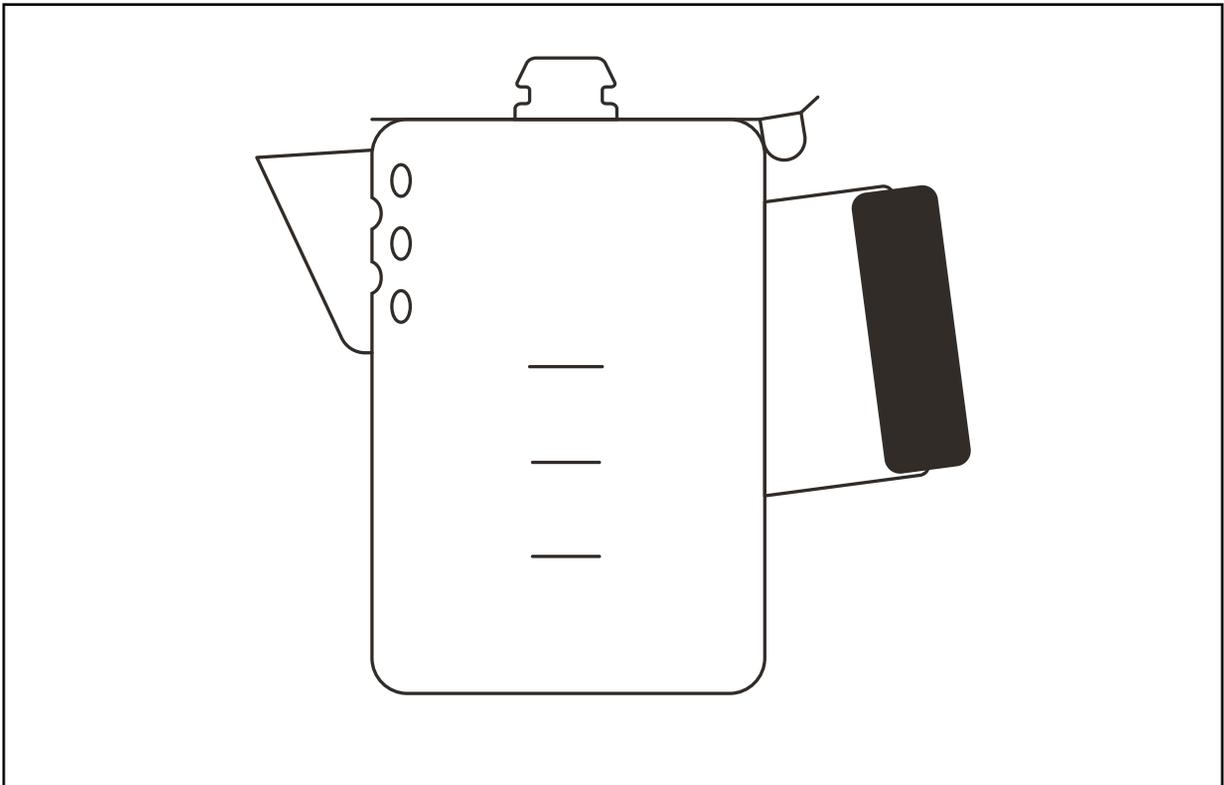
A very common way to produce boiling water in the wilderness is a JetBoil©. With a JetBoil, you can boil a cup or two of water in a matter of minutes. It is light,

simple to use, and easy to break down. If you are driving in, also consider the classic two burner Coleman© camping stove. These take a licking and keep on ticking. If weight isn't an issue you cannot go wrong with a Coleman. But don't forget the propane.

But if you're looking for the real "wild" experience, a durable water kettle over a fire works just fine.



Brewing Device



There are so many brewing devices on the market and there's no way we could effectively cover them all here. But here is a high-level list with the pros and cons.

Aeropress

A popular brewing device, the Aeropress is a single cup manual coffee maker. The Aeropress is easy to use, is made of durable plastic, and is one of the most compact brewing devices on the market. If you're heading out on an expedition, this is a fantastic option, as it will easily fit in your pack. It uses pressure to extract a great cup of coffee.

On the downside, you have to work for that cup; and a cup is all you will get. If you're planning to make coffee for more than one person, you'll likely want something a bit bigger.

French Press

By many accounts the french press is the best way to make a manual cup of coffee for 2-4 people. There are even many high-end coffee shops where you can order french pressed coffee. The taste is legit. And the process is simple, you don't need filters, and it steaming hot. There is a lot to like.

On the downside, you will need to heat the water separately in a kettle of some sort and then pour the boiling water into the press. Also, most presses are glass and not exactly engineered for the outdoors.

We recommend you take a look at the Stanley French Press and the The COLETTI Boulder Camping French Press. Both these options are big, durable and will keep your coffee piping hot for 4+ hours.

Percolator Coffee Pot

The percolator is time tested and the easiest way to make coffee while camping. Unlike the French Press, the water boils in the pot itself, so you don't need to bring a kettle. Also, you can heat the pot over the fire and free up space on the camp stove, or leave it behind altogether. Percolated coffee can become strong and bitter if you allow it to perk longer than four minutes (Just like French Press if you allow to steep for too long). But when done right, it's one of our favorite ways to brew coffee while outdoors. We recommend you take a look at The COLETTI Bozeman which is the #1 Best Seller in the Amazon Camping Coffee and Teapot category.

Pour Over

The pour over method has gained a lot of popularity in the last decade. Ironically, it's just the same process of drip coffee makers (think Mr. Coffee), but done manually. It gives the operator complete control and puts him in the role of an artisan. Those who opt for this method will usually also bring along freshly roasted coffee beans and grind them immediately beforehand. Then when the water is poured over the beans those present can see "the bloom" (released gas) - the hallmark of french coffee. This can be a fun experience and well suited for the leisure of camping. And when done right, the pour over method produces an exceptional smooth cup of coffee.

Moreover, the pour over method is extremely portable. There are several titanium and lightweight stainless steel options on the market

that can be thrown in a backpack and places over any cup. This might be the best option for those wanting to pack minimal weight.

But there are some negatives. Those accustomed to a strong cup of coffee may experience pour over a tasting weak. Really, they just are not tasting the bitterness. Nevertheless, the burnt Starbucks taste has a place in the market. Also, many pour over devices require a filter. Not only is this another thing to bring, but it will remove some of the oil that gives coffee the full-bodied flavor. And if you want to make coffee for more than two, we recommend a bigger pot.

Moka Pot (Stovetop Espresso Maker)

The moka pot is a great device. It works just like a traditional percolator but once the coffee is pushed through the ground it settles into the top of the pot and does not recycle back through the ground. It makes a terrific and strong cup of coffee with little hassle. You cannot go wrong with a Bialetti. They practically created the niche.

As for cons, Moka Pots are small and most will only serve one or two people. Also, they are made of aluminum and have plastic handles — not the best for health and environment.

Your Favorite Mug or Travel Cup

Different adventures call for different mugs. When sitting beside a morning campfire, there's nothing like being enveloped by the smell of coffee coming from an open mug. COLETTI sells the perfect old-fashioned thick ceramic mug set that is ideal. When you're on the go, however, you'll want a travel mug with good insulation and a solid seal.

While this advice may seem like a no-brainer, it may be helpful to compare a few common pieces of drinkware side-by-side. Take a look at this table to compare the best mugs, but note that your environment and preferences should also be at play when deciding on a coffee mug.

	Ceramic Classic Mug	Metal Camping Mug	Yeti® Travel Mug	Plastic Travel Mug
Durability	3	4	5	4
Insulation	2	2	5	4
Cleanliness	5	5	3	2
Taste Quality	5	4	4	1
Longevity	3	5	5	2
total	18	20	22	13

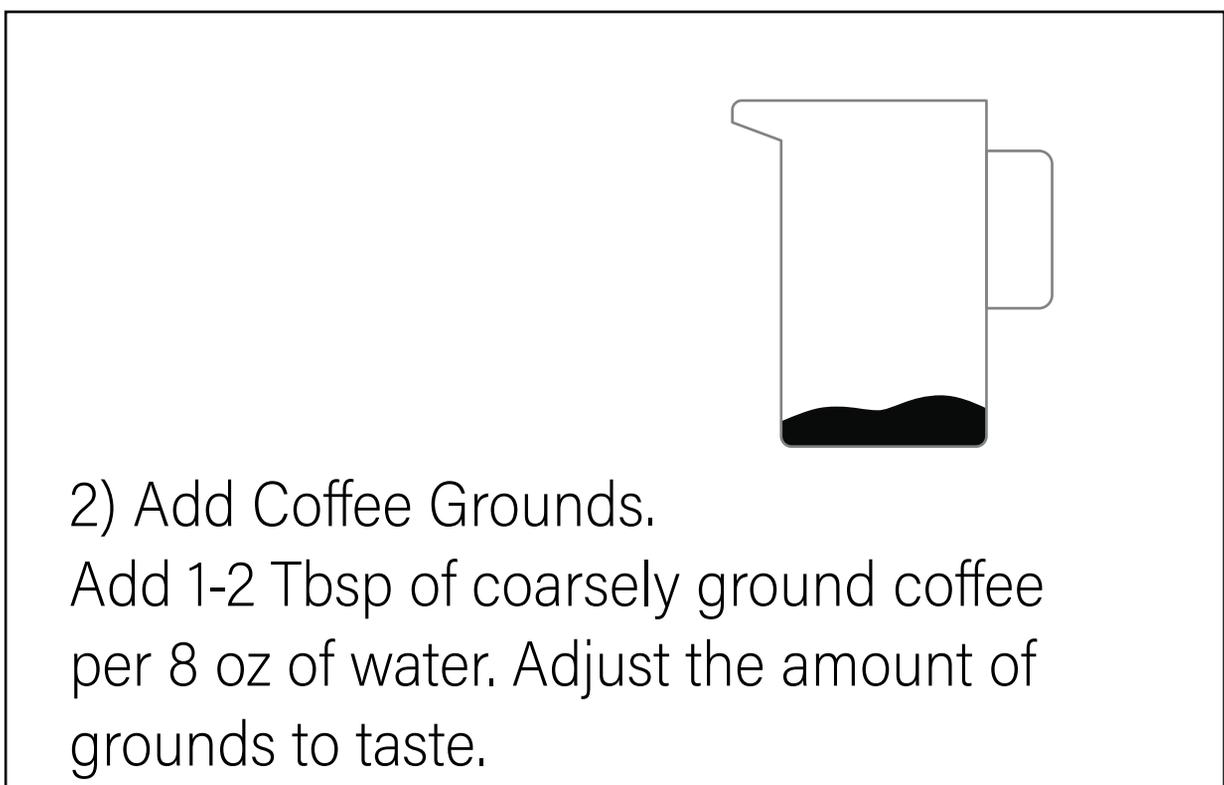
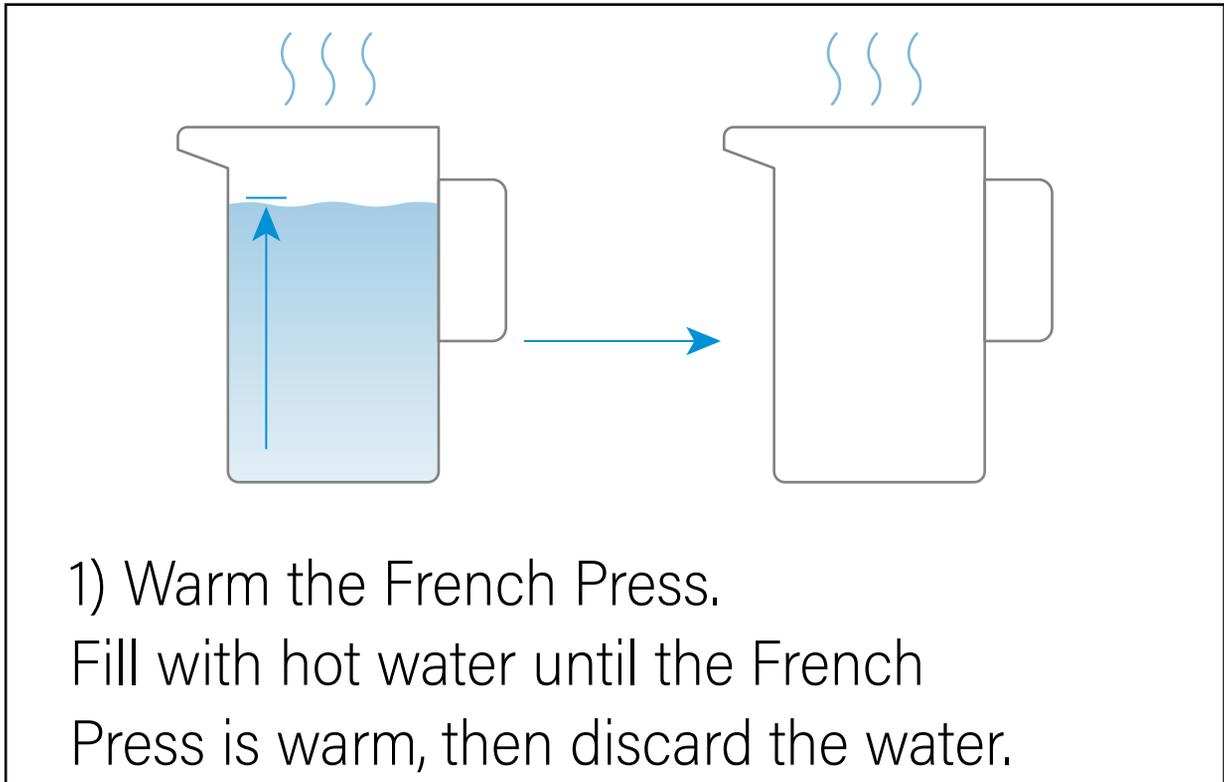
THE PERFECT “ANYWHERE” BREWING DEVICE

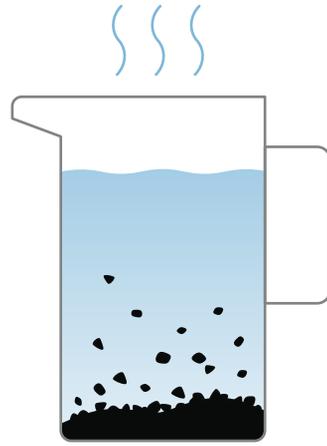
Fact: not all brewing devices are made equally.

And while there are many wonderful options for manually brewing coffee these days, you may be wondering what device you need as an adventurer. A Chemex? An Aeropress? A v60? A percolator? A French Press? A Moka Pot? It's a bit overwhelming...

We believe that the most practical device for adventuring, from weekend camping to extended stays, is our Insulated French Press. It's a durable device that easily makes delicious coffee for two or more (10 cups in total) in about 4 minutes, and keeps it piping hot for 4 hours.

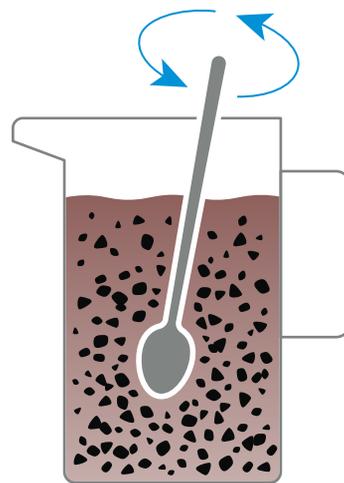
Here's how we recommend brewing with a French Press





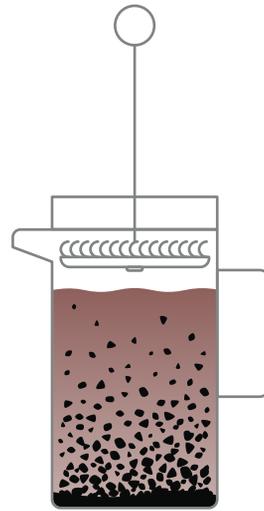
3) Add Boiling Water.

Fill with 8 oz of water per 1-2 Tbsp of grounds. Do not fill completely; leave room for the plunger assembly.



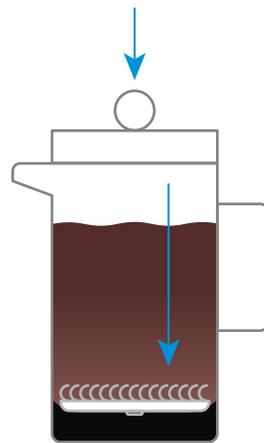
4) Stir.

Wait for 30 seconds after pouring water, then stir gently.



5) Steep for 4 minutes.

Place the plunger assembly onto the French Press to retain warmth, but do not press the plunger yet.



6) Press Plunger.

Slowly and steadily press the plunger downward to compress and filter the grounds from the coffee.



8) Enjoy Your Coffee.

Before pouring, be sure that the spout is lined up with the openings in the lid, so that the coffee can pour through properly.

Follow this brew guide and your campfire coffees will never go wrong! Whether you're brewing on a picnic table, a mountaintop, or the camper counter, the Boulder Insulated French Press is the winner for on-the-go brewing you can enjoy all day long.

— *More Brewing Guides* —

THE BEST BEANS FOR THE OUTDOORS

- COLETTI Yosemite
Camping Coffee
- Ultraviolet Blend
from Batch Nine Coffee Co.
- Holler Mountain
by Stumptown

The thing about being an adventurer is that anything less than exceptional is unacceptable.

We are not coffee snobs, we will drink whatever coffee is available. With that said, there's a big difference between "acceptable" coffee and great coffee. Those mornings around the campfire are too important to waste on crummy coffee.

If you're waking up early to find that awesome sunrise, catch that whopper bass, or make breakfast on the griddle, you deserve the good stuff.

COLETTI Yosemite Camping Coffee

This coffee was roasted with those morning campfires in mind. A strong coffee to kick start any adventure, this coffee packs a punch in both flavor and caffeine content. Dark roasted to perfection and with about 20% more caffeine than Starbucks, Peet's, and other "mainstream" brands, Yosemite makes a great start to any day.

Ultraviolet Blend from Batch Nine Coffee Co.

Another medium-dark roast by a small roaster out of South Carolina, the Ultraviolet Blend is meticulously crafted to be an everyday drinker. Not too roasty, not too acidic, the UV blend is great anytime, anywhere.

Holler Mountain by Stumptown

Stumptown has been around for awhile and has become somewhat of a household name in the specialty coffee community. The Holler Mountain blend is a lighter to medium option, for those who aren't interested in a deep, dark cup of joe.

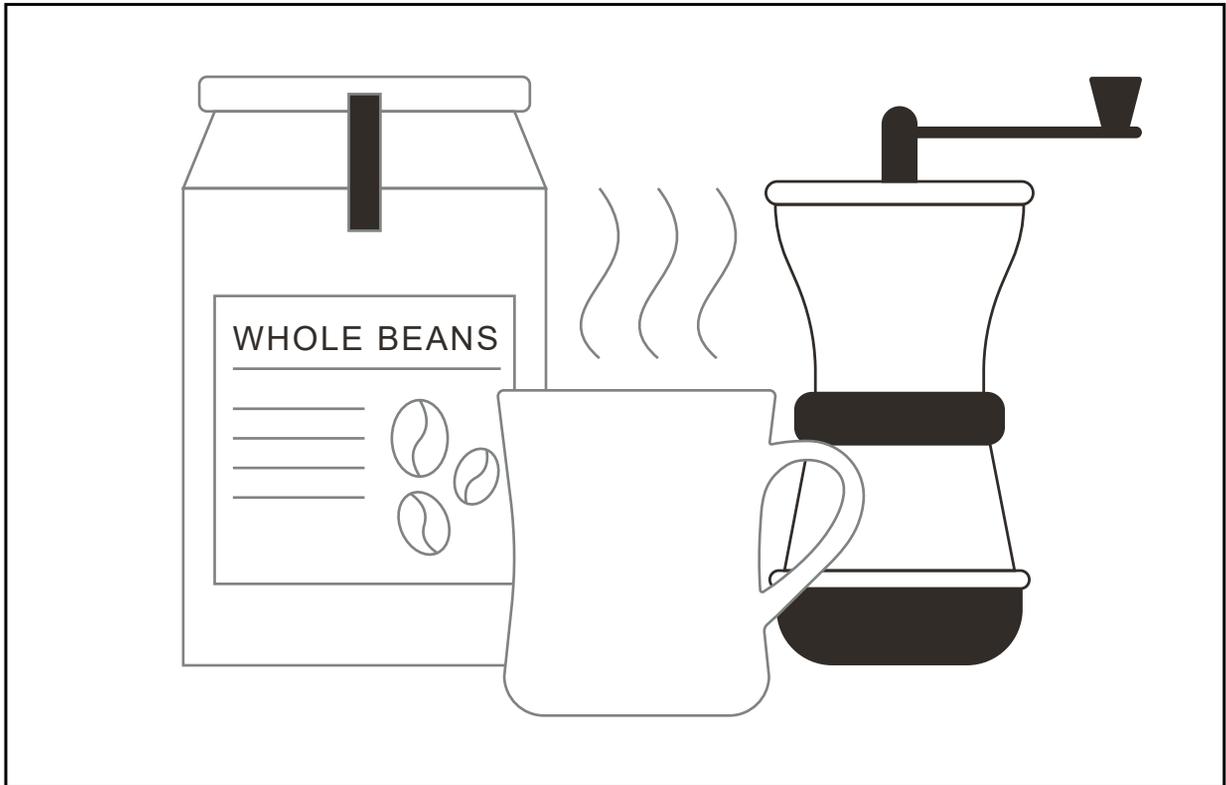
EXPERT BREWING TIPS

- Grind your coffee fresh.
- Tap water may not be your friend.
- Keep your equipment clean.
- Make it consistent.

Coffee brewing is a wonderful blend of art and science. While many view coffee as a simple commodity, there are so many things that factor into making a memorable cup of coffee.

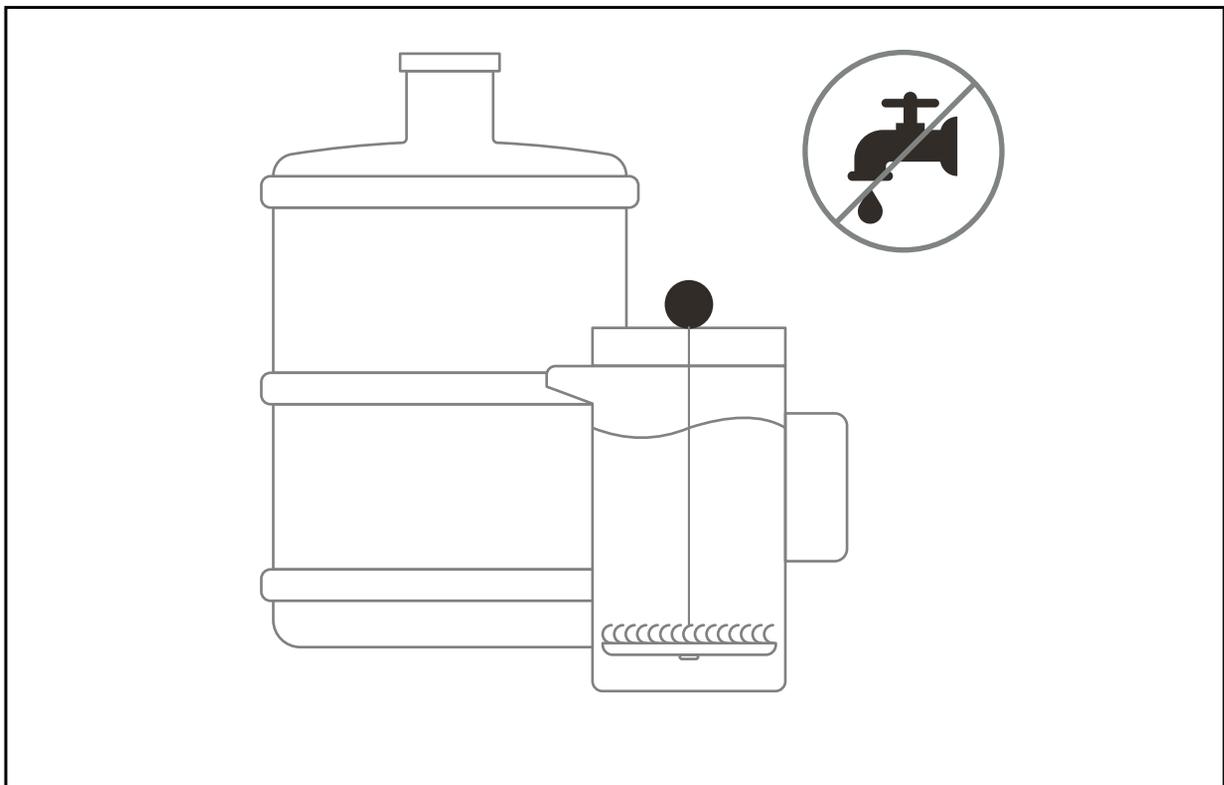
If you keep running into the same issue over and over again or you're just ready to take your campfire coffee to a new level, try these expert coffee brewing tips.

Grind your coffee fresh.



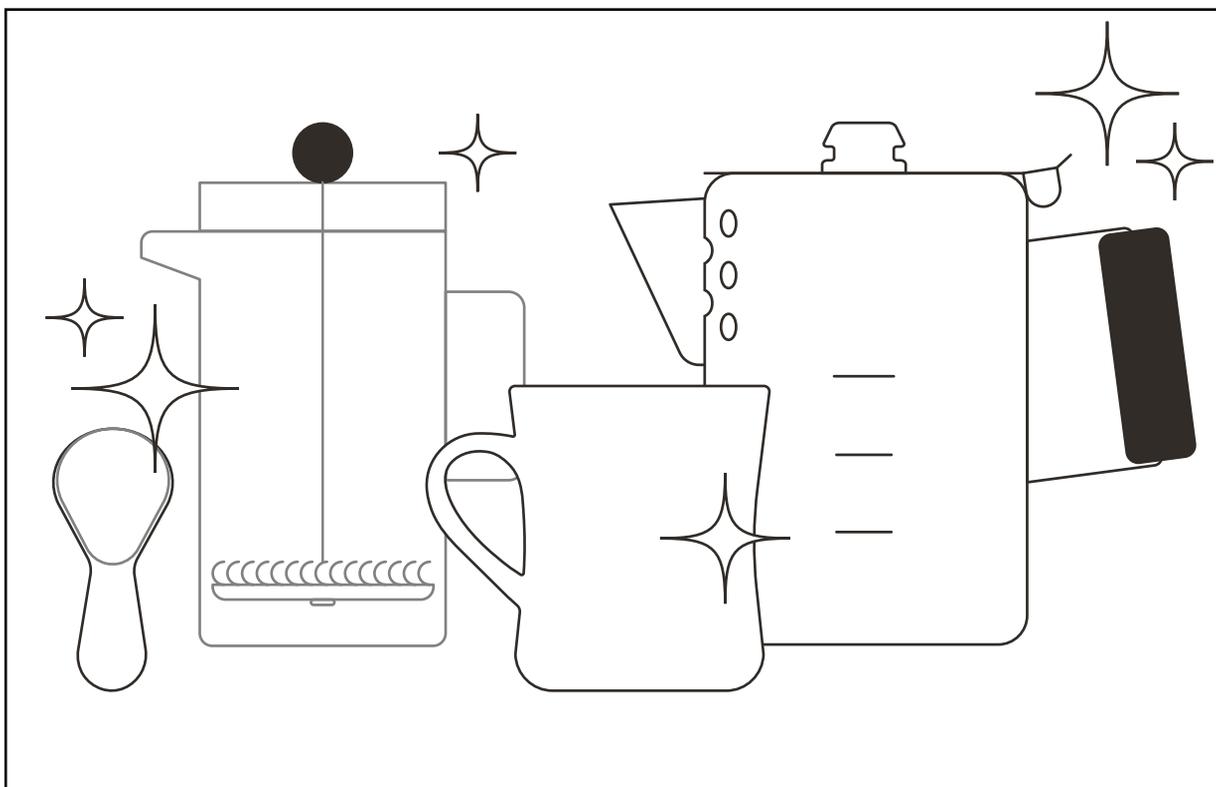
Mistake number one that prevents people from having a cup of good coffee is that they buy pre-ground coffee or grind the coffee too soon. Just like fruit, coffee beans release carbon dioxide as it ages. And just like cutting a piece of fruit, grinding coffee expedites the aging of the coffee. To really get the most out of your beans, buy whole bean coffee and grind right before brew time.

Tap water may not be your friend.



Different areas, cities, regions, and states put different amounts of minerals in tap water and believe it or not, it actually affects the taste. Coffee is 98% water, so average water equals average coffee, right? Consider bringing filtered water, or a disposable filter, along on your trip just for this occasion.

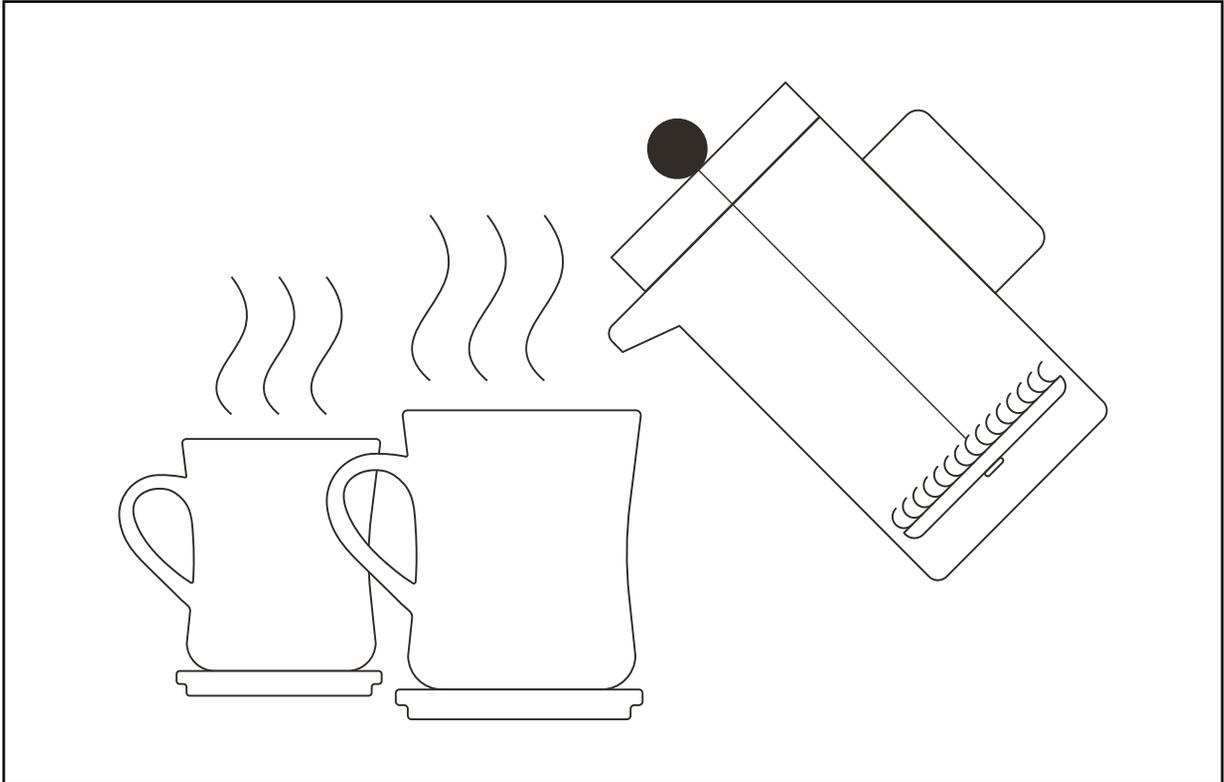
Keep your equipment clean.



A common reason for crummy tasting coffee is dirty equipment. It's so easy to leave the French Press full of grounds and sediments while you go off and adventure, but doing so can really leave stains and a bad taste in the coffee.

Before putting your brewing device back in your pack or tucked in a corner of the counter, give it a good rinse. You'll thank yourself later!

Make it consistent.



When you land a good recipe, memorize it. Write it down on paper, a note in your phone, anything. Just make sure you can repeat it tomorrow, the next day, the next day, and the days after that! (Our recommended recipe for a French Press is 1-2 Tbsp per 8 oz of water.)

10 EPIC SPOTS TO WATCH THE SUNRISE WITH YOUR COFFEE

- The Blue Ridge Mountains
- Joshua Tree National Park
- The Colorado Rockies
- The Grand Canyon
- Zion National Park

We've finally arrived at the part in which all of this hinges — the adventures themselves. The secret spots, the quiet places, and a perfect sunrise with coffee. On this list, we've compiled some specific epic places to add to your bucket list of early morning views with great coffee.

The Blue Ridge Mountains

The Blue Ridge Mountains are notorious for their colorful sunrises and sunsets — and are especially remarkable during the colorful fall foliage. With a cup of well-crafted coffee in hand, the sun rising on these ancient hills makes for a pretty special morning.



Thunder Ridge Overlook

N 37° 32' 23.46"

W -79° 29' 26.12"

3527 ft above sea level

Get Directions

Raven's Roost Overlook

N 37° 56' 1.71"

W -78° 57' 8.46"

3200 ft above sea level

Get Directions

— Visit Website —

Joshua Tree National Park

There are plenty of things to do and see in Joshua Tree: rock climbing, camping, hiking, astrophotography. But one of the most underrated things about Joshua Tree is its epic sunrises. Here are two great spots to catch a cool, crisp sunrise in the California desert.



Keys View

N 33° 55' 35.76"

W 116° 11' 13.92"

5185 ft above sea level

Get Directions

Barker Dam

N 34° 1' 50.88"

W 116° 8' 46.68"

4298 ft above sea level

Get Directions

— *Visit Website* —

The Colorado Rockies

Colorado is famous for its vivid sunrises and sunsets. And not only do the Colorado skies have the colors, but it's also got the mountains. There really isn't quite anything like watching the sunrise high up in the mountains.



Garden of the Gods

N 33° 55' 35.76"

W 116° 11' 13.92"

6400 ft above sea level

Get Directions

Lookout Mountain

N 34° 1' 50.88"

W 116° 8' 46.68"

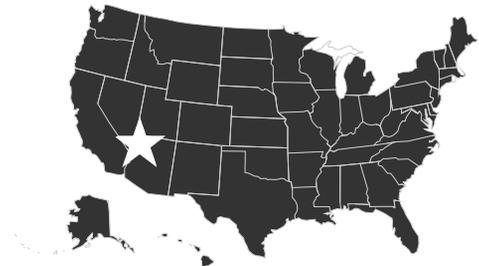
7377 ft above sea level

Get Directions

— *Visit Website* —

The Grand Canyon

How could the most epic place in the United States not make the list? With all of its expansive, breathtaking views and vivid colors, you almost don't even need a cup of coffee to watch the sunrise here ... almost.



Mather Point

N 36° 3' 42.12"

W 112° 6' 27.72"

7000 ft above sea level

Get Directions

Desert View Watchtower

N 36° 2' 38.76"

W 111° 49' 34.32"

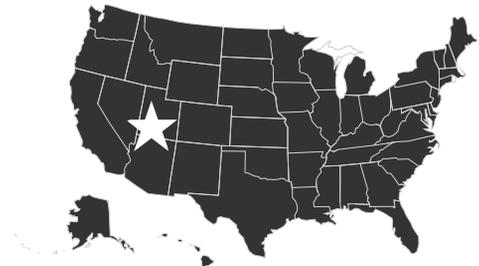
7360 ft above sea level

Get Directions

— *Visit Website* —

Zion National Park

Zion is home to brilliantly colored rock walls and cliffs, and these rocks come alive in the first light of the day. When the sun hits the tip of the cliffs and the rest of the valley is still sunken in shadows, this place is literally a dream for sunrise viewing.



Canyon Overlook Trail

N 37° 7' 40.08"

W 112° 33' 51.84"

2200 ft above sea level

Get Directions

Pa'rus Trail

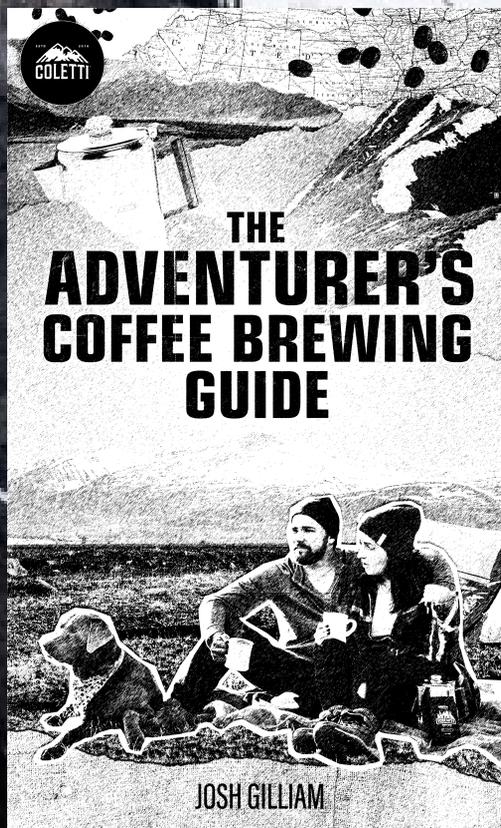
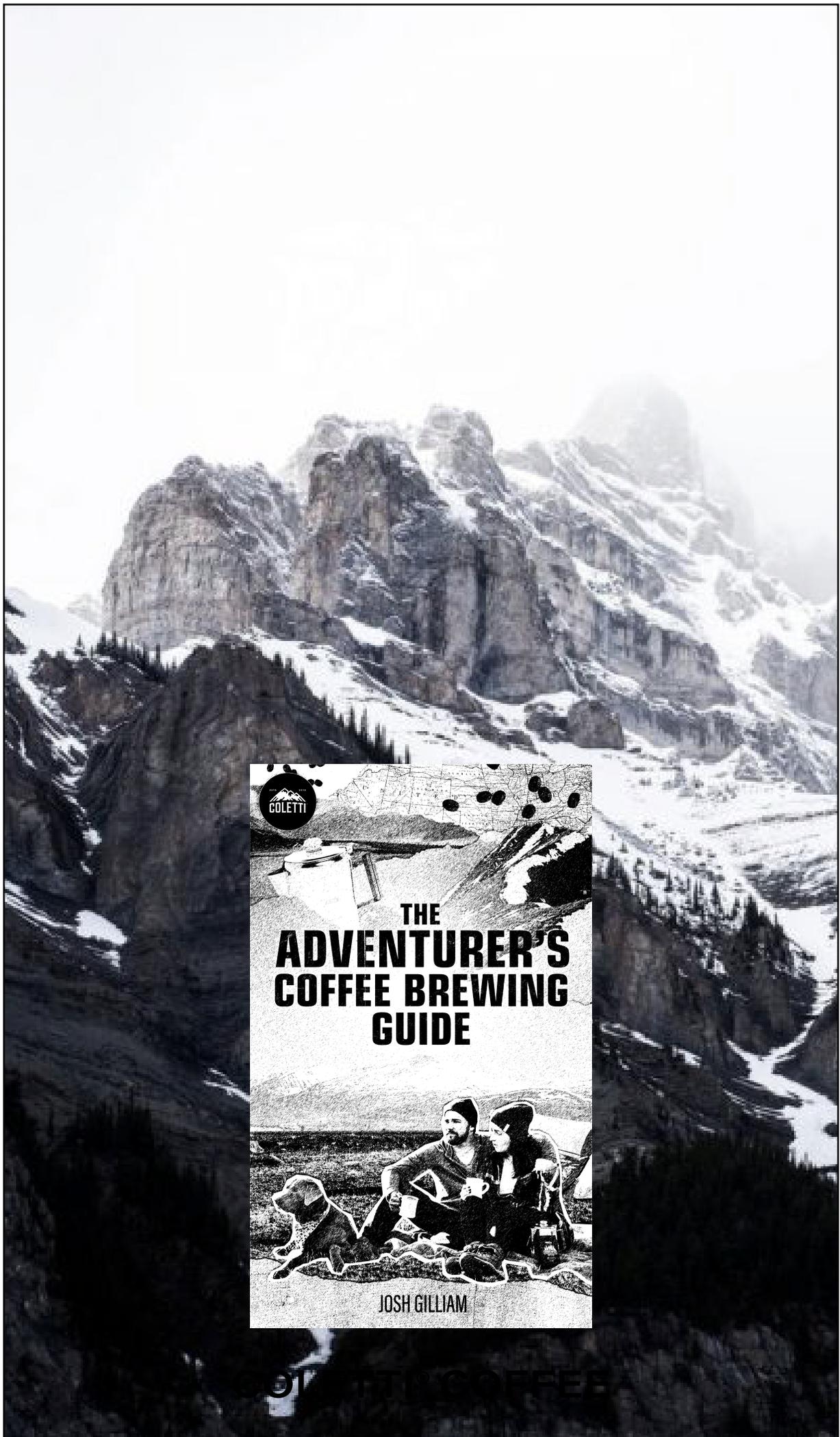
N 37° 12' 6.60"

W 112° 59' 12.18"

3970 ft above sea level

Get Directions

— *Visit Website* —



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