

BRAZEN PLUS

CUSTOMIZABLE TEMPERATURE CONTROL BREW SYSTEM

Brewing Temperatures Guidance

The Brazen Plus coffee brewer allows the “home barista” flexibility like never before. The Brazen Plus allows you to set the coffee brewing temperature from between 190F – 210F. Several years of testing have shown the following to be good basic guidelines on what temperatures to consider for various coffees. This includes origin, character or roast level. You are the best judge though of what you prefer so experiment, enjoy coffee like never before at home.

Our testing show fruity coffees such as Ethiopians, lighter roasts and coffee termed bright cupped better at brewing temperatures below 200F. At temperatures above 200F, the coffee may taste over-extracted but you are your best judge. The opposite seemed to be true for bold, full bodied coffee from Central America, So America, Southeast Asia and coffees that had been roasted to Full City, dark roasts, and beyond.

If you’d prefer to set your Brazen Plus at a brewing temperature and leave it, 200F is an ideal temperature all the regions and roast profiles.

Coffees for brewing temperature below 200F (ideally around 197-199)

African origin
Bright coffees
City
City+
Fruity coffees
Island coffees

Coffees for brewing temperature over 200F (ideally around 203-205)

Southeast Asia
Central American
South American
Full body, dark roasts
Chocolate characteristics
Full City and beyond



A Passion for all things coffee