



## UNCLE RUSS COFFEE ACADEMY

### ❖ Hand Crafting Coffee Series – Session Three

#### COURSE DESCRIPTION

---

Students will learn tools for making siphon coffee, and how to brew siphon coffee with different varieties of coffee beans.

The Hand Crafting Coffee Series is divided into three classes, participants may choose to enroll in one or all of the classes according to personal preferences and level of understanding of brewing principles. This series of classes will repeated regularly. So, if you are not able to enroll in one of the class, you may join in the next cycle.

#### COURSE INFORMATION

---

<b>Course Fee:</b>	HKD450
<b>Tutor:</b>	Virginia Tam (SCAA Lead Instructor, SCAE Authorized Trainer & Certifier)
<b>Capacity:</b>	4 – 12
<b>Duration</b>	1 lesson (2.5 hours)
<b>Location:</b>	Room A, 16/F, Heung Wah Industrial Building, 12 Wong Chuk Hang Road, Aberdeen

#### CLASS OUTLINE

---

1. Introduction to Siphon coffee brewing tools and technique
2. Tasting of siphon coffee of different origin and variety
3. Tasting of siphon coffee of different extraction and brew time
4. Comparing different siphon shape and how it affects taste
5. Comparing different siphon filter and how it affects taste