

11 Steps TO MAKE COFFEE KIOSKS

MATERIALS

Dried coffee beans	500 grams
Charcoal stove	1
Saucepan	1
Mingling stick.....	1
Tray (or basket).....	1
Bucket	1
Mortar	1
Pestle	1
Sieve	1
Charcoal stove	1
Packaging tins	5
Water	1.5 litres

FOR BREWING

This can make up to 40 to 50 cups of coffee.

Medium ground coffee	
Jug	2
Tablespoon	1
Sieve	1
Cups	10
Kettle	1



ROASTING
Roast 500 grams of dried coffee beans in a saucepan on high heat for 10 to 30 minutes. Don't roast all the 500 grams at once, you can roast 100 to 200 grams each time. Continue roasting using a mingling stick to mix the coffee beans.



After roasting, sort the roasted beans and remove those that are burnt.



Place the roasted coffee beans onto a dry surface (make sure the surface is not plastic as it could easily burn). Leave the roasted beans for 12 hours.



Place the roasted and dried coffee beans into a mortar. Grind the coffee beans using a pestle and mortar to form medium-fine particles.



Remove the medium-fine particles and sieve to remove any of the uncrushed residue.



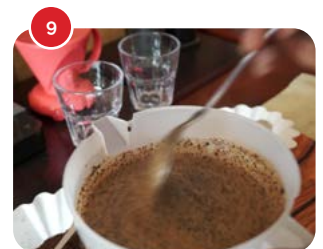
BREWING
Measure 10 to 11 tablespoons of ground coffee (equivalent to 60g) and place it into a jug.



Boil 1.5 litres of hot water in a kettle and pour it into the jug. While pouring into the jug, ensure that the water dilutes all the ground coffee.



Leave it to steep for three to five minutes.



Stir the upper surface.



Sieve to separate the coffee drink from the residues. The clean coffee drink can be poured into a separate clean jug.



This leaves a clean jug of coffee ready to serve. While serving, for those who don't drink strong coffee, you can pour half a cup of coffee and add hot water to fill it up.

TIPS

1. Don't roast all the coffee beans. Roast 100 grams at a time. The best beans are brown in colour.
2. Don't grind the beans too fine or it will become stale too quickly.
3. While serving, you could add some snacks to spice up the coffee drink.
4. Create a strong brand name and materials for your business. Use stickers and packaging such as tins or silver bags.