



# Filter Coffee Course

Filter coffee is trendy again! But how do you brew the perfect cup? What brewing methods should I know? Which variables do I need to control? Learn all the basics in this course!

## Course:

1 day, 9 am – 12 pm / 1 pm – 4 pm

Kialoa Barista Atelier, Poststrasse 3, 9403 Goldach

Language: Usually German, look out for English courses in the calendar or by request

## Content:

- Understanding Extraction
- Manipulating Extraction
- Measuring Extraction
- Brewing, brewing, brewing...!

## Target Audience:

- Baristas, Home Baristas, Coffee Lovers

## Requirements:

First experiences with brewing helpful, but not required.

## Participants:

Maximum 8 people.

## Costs:

CHF 250, including course materials.

Lunch: not included (bring your own or various options nearby)

## Trainers:

André Huber (Head of Education Kialoa GmbH)

André Kissling (Owner Kialoa GmbH)

For further questions please contact [andre.huber@kialoa.ch](mailto:andre.huber@kialoa.ch).

We are looking forward to working with you!