

*Thank you for choosing Carl Henkel Brewers and renouncing paper filters from today on.*

\*Coffee lovers worldwide – make a change!

*It's shocking: around 1.5 million trees are felled, processed, packaged and transported every year to produce paper filters for coffee! Think about it, 750 million paper filters are used per day worldwide! Not to mention the damage caused by packaging transportation and all the miles customers, sales people, restaurants and bars add to the footprint. Coffee lovers: "go green"! There is an easy way to have better coffee and a greener footprint! What is all this paper for? It's certainly doesn't improve your coffee. In fact, the opposite is true: paper removes the valuable oils that give your coffee its real character and flavour. This means that if you stop using paper filters, you will have better coffee, reduce waste, and improve your carbon footprint. It's a no brainer, just change a bad habit. Try it – you won't go back. We promise!*

\*Good coffee is simple!

X-TRACT-BREW is a simple way to brew a proper cup of coffee without paper filters. The extraction method is a "non-forced extraction" or full-immersion brewing process, comparable to making tea or professional "coffee cupping". It allows you to make your coffee exactly as you would like it at any time. What do we mean by that? You can use any grind quality, quantity of coffee or water temperature. Anything is

possible as long as you like it. From a fruity cold brewed coffee on a hot summer's day to a strong, dark after-dinner brew, made to please you and your guests. It all depends on how you love your coffee at that time of day. Maybe you enjoy coffee by adding flavour shots to your hot cup or some gin to your cold brew – it's up to you, let your imagination run free. Don't let any smart aleck tell you how to make a simple coffee. Try it out and have fun! It's only coffee not science.

\*The beautiful & functional design of the ARCA Coffee maker.

The X-TRACT-BREW ARCA is a heat resistant borosilicate glass jug with a patented double-sieve filtration system invented and developed by the design team of Victor & Victoria. The filters are produced using an age-old etching technology in modern and reliable factories in China. Highly skilled glassblowers make the hand-crafted glass jugs. The lid is made of porcelain with a patented silicon ring, which keeps the lid tight to the filter, to prevent that the lid ends up in your freshly brewed coffee when pouring your coffee in a calm and steady manner.

*Design by Yamamoto & Co for Carl Henkel Brewers.*

\*Anyone can make a fantastic cup of coffee!

1. Coffee is a delicacy and the taste depends on freshness, the bean you choose and the roaster. Make sure you buy good coffee from a known source of growers and suppliers. It's no fun to drink coffee from farmers who are heavily exploited.

2. The roaster gets the most out of the coffee. There are some who tell a great story and others who are real masters. If you're lucky, you'll find a roaster who treats your coffee the way you like it and knows the suppliers too. For the X-TRACT-BREW process we recommend a dark roast, because the coffee is filtered without pressure, unlike espresso or pressed coffee. Of course you can use any type of coffee. Some supermarkets also offer good Fair Trade blends.

3. We recommend grinding the coffee to a semi-fine grade at home or where you buy your coffee. The powder grade is especially important since it is about releasing as much taste from the coffee as possible. Experiment to see what suits your taste best.

4. Think about how you like your perfect cup of coffee. Maybe in the morning you prefer it slightly weaker than later in the day. As a rule of thumb you can try between 4-6g of ground coffee per cup (125ml). A heaped teaspoon is probably around 4g. So, if you start by

using 6-8 teaspoons of coffee for a full jug (800ml), you can then experiment with more or less

5. Bring fresh tap water to the boil, and as you pour the water it will reach a temperature of between 96° and 92°C before it hits the coffee powder, which is about right for the X-TRACT brewing method.

6. You can now stir the coffee in the filter gently and let it X-tract for about 4-5 minutes or more. Do not be afraid to keep the X-tract filter in the jug, as the coffee powder will not harm the taste of the coffee beverage however long you leave it in the jug.

7. Take care when the jug is full of hot coffee. Pour gently into your cup and enjoy!

8. To clean the filter, simply throw the used coffee grounds into the compost and rinse the remains under the tap. Once in a while, a proper hot cleaning in the dishwasher or by hand is necessary to wash the coffee oils out of the filter.

There are several ways to prepare cold brew. Either you pour cold water over the coffee and leave it in the fridge overnight (for about 12 hours) or you put ice cubes on the coffee in the filter. As the ice melts, the water slowly filters through the coffee and extracts to make a deliciously refreshing brew in

summer. Both methods are worth trying!

*Keep children away from boiling water!*

Registrations & Patents for X-TRACT-BREW.

The X-TRACT-BREW is a registered trademark for Carl Henkel GmbH. The double-filter and the lid function are both patented by Victor & Victoria under the following number: 20 2017 105 060

Spare parts. Of course we help you if you lose the lid or something gets broken. All spare parts are available from your local supplier or [www.carlhenkel.com](http://www.carlhenkel.com).


\*Carl Henkel Brewers' mission:

*- Our brewers make simple, good coffee and are beautifully designed.*

*- Our brewers are produced with respect for the environment, using durable materials and good design, so that our customers can enjoy using the brewer for life.*

*- Our brewers protect resources by dispensing with paper filters or nasty plastic gadgets.*

*- Our brewers protect your health by not bringing the coffee into contact with aluminium, plastic or other questionable materials.*

  
Karl Jürgen Henkel

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**Carl Henkel®**  
Brewers

**X-tract**

ARCA Coffee maker \* ARCA Kaffeekanne \* La cafetière ARCA

