
From: Jeffrey Epstein <jeevacation@gmail.com>
Sent: Tuesday, July 9, 2013 11:12 AM
To: Karyna Shuliak
Subject: Fwd: coffee

----- Forwarded message -----

From: Joi Ito [REDACTED]
Date: Tue, Jul 9, 2013 at 7:10 AM
Subject: Re: coffee
To: jenkalin@gmail.com, Epstein Jeffrey <jeevacation@gmail.com>

Jen,

I'll show you when I see you, but here are the details of doing the coffee in case you want to try. Let me know if you have any questions:

V60

Put paper filter in and wet filter with hot water. Then put coffee in, shake to make flat and indent middle with thumb to allow even extraction.

202°F Water
24 grams coffee (grinder setting ~7K)
360 grams of water

00:00 sec: pour to 60 grams (pour into and around the hole)
00:30 sec: pour to 200 grams (pour from the center, gradually spiraling outward)
01:30 sec: pour to 300 grams (same)
01:45 sec: pour to 360 grams (same)
03:00 sec: It should be done / take it off.

if coffee is too sour, it is under extracted -> make grind finer if coffee is too bitter, it is over extracted -> make grind coarser if coffee is too watery (texture), use more coffee and vice versa

On Jul 8, 2013, at 11:49 , Joi Ito [REDACTED] wrote:

Here are the coffee things you need:

<http://www.amazon.com/Hario-Coffee-Dripper-Black-Glass/dp/B002VUSWGQ/>
<http://www.amazon.com/Hario-XGS-80TB-Range-Server-800ML/dp/B000P4B4LU/>
<http://www.amazon.com/gp/product/B001O0R46I/>
<http://www.amazon.com/gp/product/B009GPJMOU/>
<http://www.amazon.com/gp/product/B0058J1XMC/>
<http://www.amazon.com/gp/product/B001DYERBK/>

For coffee subscriptions, I like:

<https://tonx.org/>

For ordering other great coffee:

<http://www.intelligentsiacoffee.com/>

I'll write up instructions and am also available to show you how to use this stuff in New York once you get it all.

- Joi

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Please use my alternative address [REDACTED] to avoid email auto responder

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The information contained in this communication is confidential,