



# 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:**

1/2 day, 9 am – 12:30 pm

Kialoa Barista Atelier, Poststrasse 3, 9403 Goldach

Language: Usually German, English courses by request

**Content:**

- Differences between brewing methods
- Understanding extraction
- Manipulating extraction
- Measuring extraction

**Target Audience:**

- Baristas, Home Baristas, Coffee Lovers

**Requirements:**

First experiences with brewing helpful, but not required.

**Participants:**

Maximum 8 people.

**Costs:**

CHF 200, including course materials.

**Trainers:**

André Huber (Head of Education Kialoa GmbH)

For further questions please contact [andre.huber@kialoa.ch](mailto:andre.huber@kialoa.ch).  
We are looking forward to working with you!