

The MyCoffeestar Brewing Guide

Volume 02

Nespresso Vertuo Lids



Welcome

Thank you for choosing MyCoffeestar Reusable Vertuo Lids.

With just one small change, your Vertuo system becomes more sustainable, more flexible, and significantly more economical.

This guide will help you achieve consistent and delicious results while reducing waste and exploring the full potential of your favorite coffees.

Sustainable. Better Coffee. Easy to clean.

Meet Your Lid

Small Change. Big Difference.

Features:

- ✓ Food-safe material
- ✓ Reusable hundreds of times
- ✓ Compatible with original Vertuo capsules
- ✓ Use your favorite coffee
- ✓ Reduce capsule waste
- ✓ Save money on every cup

MyCoffeestar Tip:

Freshly ground coffee has a greater impact on flavor than almost any other variable

Why Reuse Your Vertuo Capsules?

Every reusable lid helps reduce unnecessary waste.

Instead of discarding an entire capsule after every brew, simply refill it with freshly ground coffee and brew again.

Benefits

- ✓ Less waste
- ✓ Lower cost per cup
- ✓ More coffee choices
- ✓ Full control over flavor

The Four Pillars of Great Coffee

Great coffee is not complicated.

Most brewing issues can be traced back to one of four variables:

Coffee

Freshly roasted beans produce the best results.

Water

Coffee is over 98% water. Quality matters.

Grind Size

Small changes create major flavor differences.

Dose

The balance between coffee and water determines strength and extraction.

Choosing the Right Coffee

The beauty of reusable lids is freedom.

Try:

- Specialty Coffee
- Single Origins
- Espresso Blends
- Decaf
- Organic Coffees

MyCoffeestar Tip:

Start with coffees you already enjoy before experimenting with more exotic origins.

Grind Size Matters

One of the most important factors.

For most Vertuo capsules:

Recommended
Medium-Fine

Too Fine:

- Over-extraction
- Bitterness

Too Coarse:

- Weak cup
- Under-extraction

MyCoffeestar Tip:

Adjust only one grind step at a time.

Filling Your Capsule

Always use original Nespresso Vertuo Capsules

1. Empty used original capsule
2. Clean and dry
3. Fill with coffee
4. Lightly level the surface
5. Attach reusable lid
6. Brew

Important

Do not overfill.

Allow the coffee room to expand during extraction.

MyCoffeestar Tip:

Brew light roasts at 94–96°C, medium roasts at 92–94°C, dark roasts at 90–92°C, and fermented coffees at 88–90°C to highlight origin-specific flavors.

Recommended Doses

The right dose for the right capsules

Espresso

5 g, 40ml / 1.35 fl oz

Double Espresso

10 g, 80ml / 2.70 fl oz

Gran Lungo

11 g, 150ml / 5.07 fl oz

Mug

12 g, 230ml / 7.77 fl oz

Alto

13 g, 440ml / 14 fl oz

These are starting points and can be adjusted according to taste.

Brew Better Coffee

Great coffee is not complicated.

For the best results:

- ✓ Use fresh beans
- ✓ Grind immediately before brewing
- ✓ Store coffee in an airtight container
- ✓ Use fresh filtered or spring water

Understanding Extraction

Sour?

Coffee is under-extracted.

Try:

- Finer grind
- More coffee

Bitter?

Coffee is over-extracted.

Try:

- Coarser grind
- Less coffee

Brew Sustainably

A single reusable lid can replace hundreds of disposable aluminum lids.

Small changes create lasting impact.

MyCoffeestar Tip:

The most sustainable coffee is the coffee you actually enjoy drinking.

Cleaning & Care

Proper care ensures years of reliable brewing.

After each brew:

1. Remove lid
2. Rinse thoroughly
3. Allow to dry

Deep cleaning:

1. Dish washer

MyCoffeestar Tip:

Regular cleaning prevents oil buildup and preserves flavor.

Thank You

Thank you for being part of the MyCoffeestar community.

By choosing a reusable Lid, you help reduce waste while enjoying exceptional coffee every day. We hope this guide helps you discover new flavors, improve your brewing skills, and enjoy every cup.

Good Coffee. Zero Waste.

If you enjoyed your MyCoffeestar lids and this guide, we would greatly appreciate your honest feedback on the Amazon website.



MyCoffeestar Tip:

Every coffee has a sweet spot. Experiment, take notes, and enjoy the journey.