



SPECIALTY COFFEE FILTER



SIBARIS L



FAST FILTERS

## WHAT IF YOU COULD REINVENT YOUR RECIPES?

In our desire to succeed in extracting the best of each coffee, we constantly adjust and juggle all the variables of the extraction, striving to obtain the best possible cup.

But there is one element of the infusion that is not a variable: it's a constant. We cannot modify its properties; we subconsciously adapt all the variables of the recipe to its retention capacity (permeability), restricting all the other variables to this factor and adjusting to it.

## OUR MISIÓN

At Sibarist we have developed the FAST Specialty Coffee Filter with two main goals:

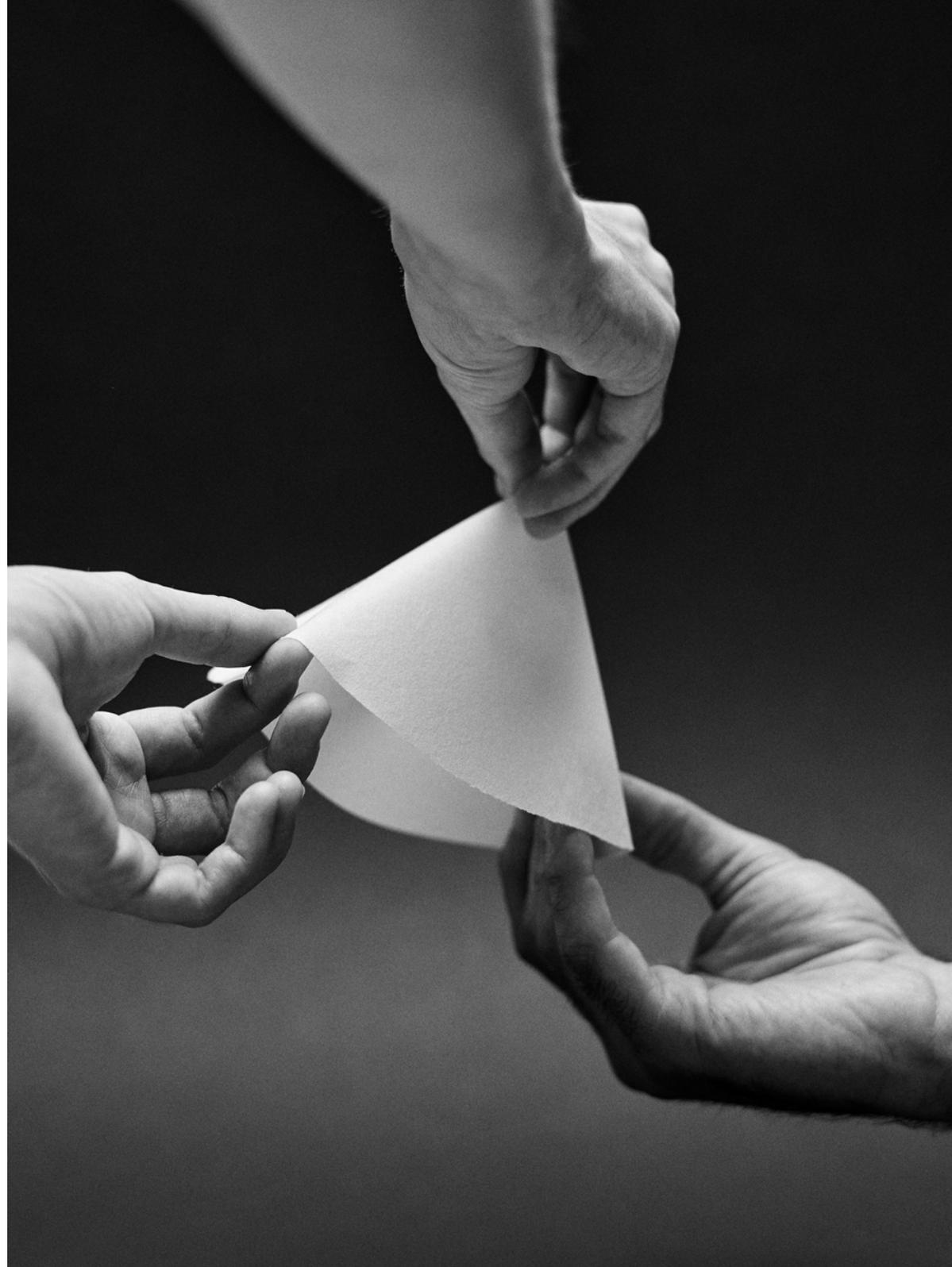
### 1. TO PROVIDE NEW OPPORTUNITIES

It provides the barista with a tool for reinventing their recipes, achieving new and different cup profiles and rediscovering coffees. It facilitates experimentation in the search for the best possible extraction.

### 2. TO SEEK THE BEST QUALITY

Devoting the same care to the filter as that exerted to obtain an exceptional coffee. Paying attention to detail throughout the whole chain, from the origin of the raw material on estates and plantations to its local processing and manufacture. Reflecting the values and standards that characterize Specialty. Focusing on quality above quantity.

This is a product with a history similar to that of a coffee bean. Its whole process is reflected in the cup, in the form of possibilities, irregularities, aromas and flavours. We have to measure up.





**Discover  
the fastest  
filter on  
the market.**

## MAIN ADVANTAGES

### Finer grinds

Its greater speed makes it possible to explore finer grinds without causing over-extraction, avoiding the dispersion that happens with coarser grinds, which means it produces better flavour and uniformity.

### No paper impact on flavour

It leaves no trace of flavour or aroma in the cup.

### Higher extraction

The FAST makes it possible to attain higher extraction and performance values than conventional filters, with much lower infusion times. It also has a lower LRR.

## Faster

The Filter's permeability enables a faster flow, providing an extraction that is 15 - 40% faster than more common filters, depending mainly on the grind, the recipe and the pouring style.

### Continuity and uniformity

The filter's permeability offers greater circulation, minimizing the retention of liquid in the cone that could cause variations in flow and create puddles, even with fine grinds. No Choking!

### Control over extraction

The movements, volumes and turbulences created during the pouring have a direct effect on the filter's flow: cause-effect. This makes it possible to lengthen or shorten the extraction with the balance of a steady hand.

### Full body-clean cup balance

The permeability and structure of the paper provides a full-bodied result, and at the same time keeps the cup clean and balanced. This commitment between body and cleanliness produces a unique mouthfeel that characterizes the FAST and sets it apart from any other filter.

## EXTRACTION TIMES ANALYSIS

### GRIND SIZE 9

(MALKHONIG EK43)

COFFEE: Etiopia Genji Challa (Jimma) Natural

DRIPPER: V60 n2

RATIO: 1:16 (15,6g coffee /250ml water)

POURING: 1 circular pour, pour ends at 1'30"

# 2'40"

FAST Specialty Coffee Filter

3'05"

Most common coffee filter on the market.

### GRIND SIZE 8

(MALKHONIG EK43)

COFFEE: Etiopia Genji Challa (Jimma) Natural

DRIPPER: V60 n2

RATIO: 1:16 (15,6g coffee /250ml water)

POURING: 1 circular pour, pour ends at 1'30"

# 2'59"

FAST Specialty Coffee Filter

3'21"

Most common coffee filter on the market.

### GRIND SIZE 7

(MALKHONIG EK43)

COFFEE: Etiopia Genji Challa (Jimma) Natural

DRIPPER: V60 n2

RATIO: 1:16 (15,6g coffee /250ml water)

POURING: 1 circular pour, pour ends at 1'30"

# 3'17"

FAST Specialty Coffee Filter

3'52"

Most common coffee filter on the market.

*NOTE: These measures are for your reference. They may vary based on the coffee, the grinder condition and the grind.*





**It's not just a  
matter of time,  
but to get a new  
cup profile.**



## FLOW RATE

### FLOW RATE DURING POURING

The FAST's flow tends to replicate any turbulence in the pouring, providing control and a cause-effect reaction even with very fine grinds.

### FLOW RATE AFTER POURING

The flow stays continuous and constant, with no significant variations, and there is no choking or clogging, providing uniform quality in both grinds (including grind 7).

### “FLOW CUT” BREWING END

The flow stream is maintained even when there is a low level of water in the cone (low pressure) until it ends with a “cutoff”, without producing a prolonged, slow drip. This effect is due to good circulation and characterizes the FAST.

**WATCH HERE**  
COMPARISON BETWEEN  
DIFFERENT GRIND SIZES

# Scott Rao

Coffee consultant & author

*OF THE PROFESSIONAL BARISTA'S HANDBOOK, EVERYTHING BUT ESPRESSO, AND THE COFFEE ROASTER'S COMPANION.*

**“The FAST filter offers faster flow. These faster-flowing filters have the potential to yield higher extractions and are much less likely to choke during brewing.”**

## **Abaca fibre**

Grower estates  
in Ecuador and Philippines

+

## **Cellulose fibres**

FSC and PEFC certified  
European pine plantations

+

## **Polylactic acid**

Plant origin, organic, non-fossil

100% Organic  
Wholly manufactured in Barcelona





## RAW MATERIAL

### **THE CELLULOSE IS EXTRACTED FROM LEAF SHEATHS AND IS MOSTLY PROCESSED MANUALLY.**

The abaca comes from gathering estates located in climates similar to those of the coffee plant, in the coffee belt. Specifically, the abaca used in the FAST comes from monitored estates in Ecuador and the Philippines that are plantations, not forest production, where the product consumed is replanted every year to then be harvested.

The production process, from raw material through completion of the FAST, takes place entirely in Barcelona; the mixing of the raw material, its treatment, processing, obtaining the FAST reels, the formation of the filter, its handling and packing in clean rooms.

We have made a commitment to this contract model at the source and to local production to guarantee the chain of custody, traceability and direct control. This factor also allows us to ensure respect and conservation throughout the whole process, making the FAST Specialty Coffee Filter unique and different.

WHAT PEOPLE SAY

# Memli Coffee LAB

Boutique Coffee Roaster

HOUSTON, USA

**“No more clogging nor choking. Our Ethiopian coffee has even more depth and complexity with the FAST specialty coffee filter. Achieving 22% extraction with such a sweet oral, lemon and peach mix.”**

## WHY IS IT A FAST FILTER?

The process. It's the composition of the pulp obtained from the mix of fibres, its processing, subsequent stretching and pressing to define the thickness, weight and mesh that provide FAST's permeability. This composition makes the filter unique.

Its finish. It is completely smooth; this provides the minimum possible contact with the coffee. Less contact surface means more extraction speed.



# Zhong Zhong

PHD OF MATERIALS SCIENCE AND ENGINEERING  
COFFEE LOVER, CQI Q-GRADER

“I’ve been looking forward to a coffee filter paper that has uniform porosity. The moment I put Sibarist under the microscope, I was fascinated by its texture and uniformity. Then I carried out extraction experiments using various filter papers, and recorded the real-time data.

Sibarist showed a faster flow rate at the end of the extraction, and then brought out more fascinating flavors.”



## PRESERVATION

### **ALWAYS KEEP THE BAG SEALED TO ENSURE FILTER QUALITY.**

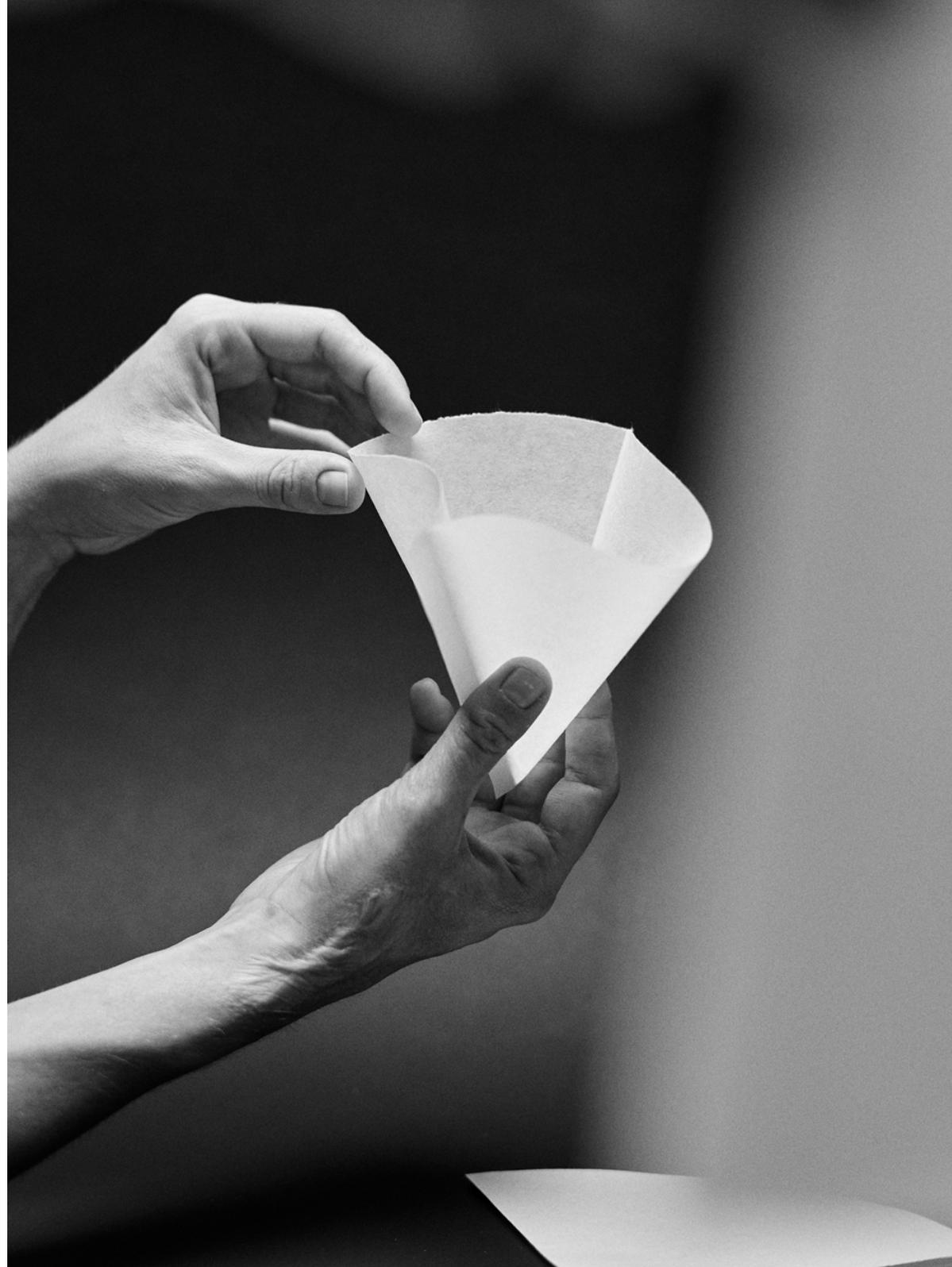
The filters are made of fibres that tend to absorb the particles in suspension in our environment. Our environment in general and coffees in particular are exposed to changes in humidity, odours and suspended dust particles that can become deposited on and trapped by the filter, subsequently being transferred to the cup.

This is why all FAST filters are sealed shut during transportation and packaged in bags with a zip-lock that makes it possible to close the bag every time a FAST filter is removed and guarantee the quality conditions of each filter.

**FAST WAS CREATED THANKS  
TO COLLABORATION WITH  
PROFESSIONALS FROM THE  
WORLD OF SPECIALTY COFFEE.  
“COLLABORATE TO CREATE”**

Fast was born from collaboration and direct experimentation with different professionals in the sector; roasters, trainers and baristas. The result of a program where the idea was to discuss and assess the filter's “paper” element in all its dimensions, from the material to the extraction.

It is the collective result of blind taste-testing of filtered water with different formulations of paper mixed with filters existing on the market, until achieving the least possible presence of flavour in the water, and of comparative cupping, infusing coffee with different filter permeability values, identifying and analysing their impact until finding a unique balance between body and a clean cup.



WHAT PEOPLE SAY

# Elisabet Sereno

WCE REPRESENTATIVE, WCE CERTIFIED SENSORY JUDGE, SCA AST  
AUTHORIZED TRAINER FOR ALL MODULES, BESCA SPAIN REPRESENTATIVE,  
WBC CERTIFIED SENSORY JUDGE 2009-2020, CUP OF EXCELLENCE  
INTERNATIONAL JUDGE 2006-2007, AMBASSADOR INTERNATIONAL COFFEE  
WOMAN ASSN 2016, SCA NATIONAL COORDINATOR 2014-2016, CO-FOUNDER  
SCAE SPAIN, 2008

**“With the FAST filter you reduce the drainage time between pulses, resulting in a smooth coffee bed that favours more uniform extraction. In a championship routine every second counts, as it does in a café at rush hour.”**



REDISCOVER COFFEE

## REINVENT YOUR RECIPES, REACH NEW CUPS, AND REDISCOVER YOUR COFFEES.

The FAST Specialty Coffee Filter is our contribution to the world of specialty coffee, to provide a tool for experimentation and the search for the best possible extraction.

Sibarist's main objective is to be very close to the people who seek exceptional coffees, to provide them with exceptional solutions, always employing the same values that characterize the sector and using design and development to give traditional concepts a little tweak.

*We wanted to thank everyone who participated in the development of the FAST and everyone who makes it possible for us to enjoy and be surprised by exceptional coffees, from the grower to the roasters, trainers, baristas, coffee lovers, brands and in general all the people involved in Specialty. Special thanks to the whole BCN coffee scene, which immersed us into this world and hooked us years ago and which, in the end, also created SIBARIST.*

*All the feedback shown here has been shared with the authors' consent and on a non-profit basis.*

FAST Specialty Coffee Filter by SIBARIST

## Ibrahim H. Al Mallouhi

@THEESPRESSOLAB

UAE BARISTA CHAMPIONSHIP 2015 CHAMPION  
UAE BARISTA CHAMPIONSHIP 2017 CHAMPION  
UAE BREWER'S CUP 2016 CHAMPION  
UAE BREWER'S CUP 2018 CHAMPION  
UAE BREWER'S CUP 2019 RUNNER UP  
CERTIFIED IN Q ARABICA GRADER

## Stathis Koremtas

WORLD BREWER'S CUP 2017 SECOND RUNNER-UP CHAMPION  
WORLD BREWER'S CUP 2017 SECOND RUNNER-UP CHAMPION  
GREECE BREWER'S CUP 2016 CHAMPION  
GREECE BREWER'S CUP 2017 CHAMPION  
GREECE BREWER'S CUP 2018 CHAMPION

## Michael Manhartt

WORLD BREWER'S CUP 2017 4TH PLACE  
AUSTRIAN BREWERS CUP 2017 CHAMPION 2017  
AUSTRIAN BREWERS CUP 2018 3RD PLACE  
AUSTRIAN BREWERS CUP 2019 CHAMPION  
AUSTRIAN BREWERS CUP 2020 CHAMPION  
TIROLER & INTERNATIONALE BARISTAMEISTERSCHAFTEN  
"FILTERCHALLENGE" BY GORAN HUBER CHAMPION 2016, 2017, 2018  
AUSTRIAN CIGS 2018 2ND PLACE

## Elysia Tan

SINGAPORE BREWERS CUP 2019 CHAMPION

## Lewis Maillardet

UK BREWERS CUP 2019 CHAMPION

“In specialty coffee, we pay attention to the details. Today, I'll focus on paper filters. Choosing the right filter makes a big difference, personally I've used FAST paper filter. FAST Paper filters are capture most of the oils. The result is a much brighter cup, both in appearance and flavour. Coffee brewed through FAST paper filter can often be described as more sweet and fruity.”

“How often do you hear baristas talk about filter? It is filter coffee so i compered and tried different filter medium. I chose Sibarist filters which are 100% organic made of abaca fiber and pine cellulose. This smooth paper minimize the surface contact with the coffee. With more velocity that these filters give us we have silkiness in the body and a clarity in the finish.”

“The Fast Paper is a game changer also because it lets you see the coffee from totally different angles as the brewtime is so fast that real crazy grinds are possible. Everything proopen to work well can be readjusted and tried again.”

“FAST filter paper helps me achieve what I want in a cup of good coffee. I always believe the body/mouthfeel is one of the most important aspects of a coffee. The FAST filter paper's specifications help you eliminate choking while you brew, and it improves the overall mouthfeel.”

“The Sibarist Fast filter has been a lot of fun to play with. I love the fact that it is so fast that it makes you rethink the correlation between grind size and brew time. I'll also be keeping this as an option for competitions in the future as this could provide a lot of confidence a denser coffee isn't going to choke the brewer.”

EXTRACT YOUR PASSION  
**S I B A R I S T**

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to find our official partners in your area.