

3 REASONS WHY YOUR COFFEE DOES NOT TASTE GOOD AND WHAT YOU CAN DO ABOUT IT



coffeeano
PREMIUM QUALITY

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Your coffee is not good? - You can do something about that!

There are many reasons for a bad taste of coffee. You can find out here what causes the bland aroma infra-ge and what you can do about it.

Maybe you know this: You like to start every morning with a delicious coffee. You love the smell of freshly roasted coffee beans and are looking forward to your first sip. For you, coffee is not just a classic pick-me-up, but pure pleasure. After the coffee has touched your taste buds, you'll notice that something is different. The coffee just doesn't taste good. That's how many spring lovers feel when they are disappointed in their coffee.

But why is it that the aroma of your coffee is not right? If your coffee does not taste good, there can be many reasons. If you know them, your coffee will taste good again. Guaranteed!

1. The taste of your coffee is influenced by the quality of the water

If your coffee tastes strange, the first thing you should think about is the water. After all, your coffee is 99 percent water. Many people underestimate the quality of water. Not all water is the same. In some regions it is soft - in other parts of Great Britan it is too hard.

THE FACT IS: THE PERFECT WATER SHOULD BE NEITHER TOO HARD NOR TOO SOFT TO BRING OUT THE NATURAL FLAVOUR OF YOUR COFFEE. But how does the perfect coffee water get into the cup? First of all, you should know the hardness of your water. You can find out this from your local utility company. Ideally, the water has an average hardness of 7 to 8 °dH (degree of German hardness). Only in this way can the coffee aromas fully develop. As soon as the water is too soft or too hard, the coffee taste suffers. This is mainly due to the minerals in the water. Hard water contains considerably more minerals, especially calcium and magnesium, which neutralise the fine acids in the coffee. The typical taste of the coffee is then lost, while the earthy aroma of the minerals comes to the fore. Soft water, on the other hand, enhances the coffee flavour, making your coffee taste extremely bitter and almost sour.

As the water is suboptimal in most regions of Great Britan, it is best to use a water filter to improve the quality of the water. **WATER FILTERS, ESPECIALLY BRITA, HAVE THE GREAT ADVANTAGE OF ION EXCHANGE.** Superfluous minerals are simply filtered out, while water low in minerals is enriched with minerals. The result is coffee water that enhances the natural flavour of roasted coffee beans. However, it is important that you always use fresh water for your coffee. Stale water also makes the coffee taste bad.

As you can see, it takes very little effort to improve the flavour of your coffee. Often, using a water filter is all that is needed to make your coffee taste good again.

2. You store your coffee Wrong

As soon as you store your coffee incorrectly, the aromas are completely lost, so the coffee tastes stale and sober. Under no circumstances should you store coffee open. Instead, store it in a cool and dark place. A sealable, airtight and non-transparent tin is ideal for this.

However, under no circumstances should the storage location be directly next to a cooker or refrigerator. Many spring lovers also store their coffee in the refrigerator. However, you should only do this if your coffee is hermetically sealed, otherwise it will absorb the foreign odour of the food.

By the way: old coffee beans, which are not freshly ground, can also be responsible for the bad taste. Therefore, you should always buy coffee that is freshly roasted or ground. Only then will the beans develop their full aroma.

3. Your coffee maker is mouldy inside - all show and no substance

Have you ever thought that the bland taste of your coffee is caused by mould inside your coffee maker? 90% of all coffee machines have mould and germs inside.

From the outside, your coffee maker may look spick and span - but the inside can be contaminated with deposits of coffee fats and oils, which are mainly found in the pipes, filter and brewing unit. It is precisely in those places that are not easily accessible for cleaning, or not accessible at all. These deposits are an ideal breeding ground for moulds and bacteria, which not only cause a bad taste - they also endanger your health.

That's why you should clean your coffee machine regularly to thoroughly remove such impurities and deposits. This requires special cleaning tablets such as **COFFEEANO CLEAN & PROTECT**, which have been developed to remove coffee fats and oils.

By the way: Regular cleaning can extend the life of your coffee machine many times over.

CONCLUSION: MOULD AND IMPURITIES INSIDE YOUR COFFEE MAKER ARE THE NO. 1 REASON FOR COFFEE NOT TASTING GOOD. 90 percent of all coffee machines have mould and germs inside.

Without regular cleaning, these substances get into your coffee, which not only tastes bad, but is also a health hazard. Coffee machines should therefore be cleaned every 2 weeks, fully automatic coffee machines even every week.

The COFFEEANO CLEAN & PROTECT CLEANING SHEETS have been developed for the effortless and reliable removal of coffee fats and oils as well as mould.

The premium cleaning tablets also contain a highly effective care formula to protect your coffee machine. Regular use will extend the life of your machine and ensure that your coffee tastes good.

About Coffeeano - Your specialist for exceptional coffee

Anton Röckenwagner, the founder of Coffeeano, had the same problem back then: his coffee did not taste the way he had imagined it. He knew that he had to change something to improve the aroma of his coffee. An extensive and laborious research followed. First he blamed the type of coffee for the bad taste. Then he wondered whether he could push the aroma if he used a high-quality fully automatic coffee machine. So he not only tried different brands of coffee - he also changed the coffee machine. Anton finally found out that the dirt inside his coffee machine was responsible for the bad coffee taste.

He was able to clean his coffee machine with the manufacturer's expensive, original cleaning tablets, but it quickly cost him money. The cheap alternatives did not inspire much confidence or reliability. Anton did not dare to use these cheap products for his expensive fully automatic coffee machine, after all, he did not want to damage his good piece. So he continued to use the expensive cleaning tablets. However, he was no longer satisfied with the horrendous prices.

Since he didn't want to buy either the expensive or the cheap cleaning tablets, the Coffeeano founder developed the COFFEEANO CLEAN & PROTECT CLEANING TABLES after much to and fro, which clean your coffee machine just as thoroughly as the tabs from the appliance manufacturers. You can use the cleaning tablets for any coffee machine and fully automatic coffee maker. The quality of the machines is not affected.

The price is also convincing: Coffeeano Clean & Protect cleaning tablets are 20 times cheaper than the original tabs from the appliance manufacturers and give the same result. This is also the company philosophy of Coffeeano. Coffeeano offers especially high quality products at fair prices to coffee lovers, which they need for a tasty and aromatic coffee. Because everything at Coffeeano revolves around coffee, you will receive the appropriate guide free of charge

That's why everything in our online shop revolves around coffee. We not only offer first-class products to improve the taste of your coffee. You can also find out how to prepare your coffee properly so that you can enjoy it to the full!

COFFEEANO CLEAN & PROTECT CLEANING TABS are 20 times cheaper than the original tabs from the appliance manufacturers and clean just as safely and reliably.