



Hario V60 Drip Method



parts:



Drip Station



Hario V60
Dripper



Buono 1.2 liter
Kettle



Hario V60
Server



Hario #2
Filters

extras:

- Ground coffee for a drip method
- Coffee scoop
- A vessel for heating water to almost boiling

recommended Coffees:

- Sumatra
- Mexican Chiapas
- Nicaraguan Bold

amount of coffee to brew:

Use one level scoop (12 g.) of coffee for every six ounces of water. For a stronger brew, use more coffee.

steps:

1.) Place Hario #2 filter into Hario V60 dripper. Place the dripper with filter on the drip station. Place the Hario V60 server on the drip station underneath the dripper and remove the heat retention lid.

Note: It is recommended to fold the filter flat along the seam prior to placing it into the dripper.

2.) Prepare hot water for temperatures between 195 F - 204 F. Using the Buono 1.2 liter Kettle, proceed by rinsing the paper filter using slow circular motions.

3.) Discard the water and replace the Hario V60 server back on the drip station.



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steps (cont.):

4.) place two level scoops of coffee into the pre-rinsed filter.

5.) Begin pouring in the center of the grounds and pour in a slow and controlled circular motion towards the outer edges making sure you wet the grounds evenly. Avoid hitting the outermost edges of the grounds and keep the water level with the grounds at all times. After you have pre-wet the grounds the blooming process begins. Let the coffee bloom for about 30 seconds before you start your next pour.

6.) Start the next pour in the center of the grounds and continue to pour in a circular motion towards the edge of the grounds. Again, make sure to not over fill the grounds with water.

Note: The key to brewing with the Hario is to keep the grounds wet and the water level even with the grounds at all times during the 3 minute brewing process. When the brewing process is complete the top of the grounds should be relatively flat.

7.) Remove Hario V60 server and pour into serving cup.

8.) Discard the filter and grounds

9.) Enjoy a unique and delicious cup of coffee!

care & maintenance

- Clean the drip station by washing with soap or a mild detergent and warm water followed by a clean water rinse.
- Stubborn stains or fingerprints can be removed by buffing using white vinegar after washing. Wipe with a dry cloth.
- Streaks or heat stains can be removed by rubbing with club soda.
- Porcelain drip cones should be washed daily with soap or a mild detergent and warm water followed.
- **Do not use abrasive cleaners that will scratch the surface on the drip station.**
- **Do not use chloride based cleaners (bleach) to clean the drip station.**
- **Do not use steel wool or steel brushes to clean the drip station.**

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