

Pour Over V60 / Melitta



Pour over makers are made from ceramic or plastic. They are usually cone shaped or V shaped with a flat bottom. Popular brands include Hario V60 and Melitta. The device uses a specialist paper filter. Water seeps through the ground coffee, absorbing its oils and essences, solely under gravity, which then passes through the bottom of the filter into the cup.

1. Place the paper filter into the Pour Over. Carefully rinse the paper filter with plenty of hot water. This will remove the paper taste from the filter and will help keep it in place. Pour away the water.
2. Place the Pour Over onto a sturdy cup and place medium grind coffee into the Pour Over. Add one Tablespoon of coffee per cup. Ensure you dose the coffee evenly so the coffee bed is flat.
3. Pour a small amount of water over the coffee, ensuring all the grinds are wet. Wait 30 seconds to allow it to bloom.
4. Pour water in a slow steady pace using a circular motion until the pour over is full. Then take care to only pour water into the center of the Pour Over in a slow and steady motion.
5. Remove filter and grind from Pour Over and serve.