HOME BREWING GUIDE
V60 BREW CONE

The V60 is a great introduction to the pour-over/filter coffee method and gives you a chance to really experiment with grind sizes, doses and brew times.

Recommended Recipe
16: 18g of coffee / 350ml of water (yields 1 cup)
Brew Time
0.30 - 4.30 minutes (from contact of water to coffee; including blooming time)
Grind Size
Medium

1. Weigh (grind coffee if using fresh)

Weigh the 18g of coffee and grind your coffee fresh (if not using pre-ground coffee) to a medium grind size – like gritty, coarse sand.

2. Rinse the filter & preheat your cup

Rip your filter paper into your V60 and rinse with freshly boiled water (this will remove any potential paperoy taints and open up the flange of the paper allowing better extraction of your coffee.)

It is worth preheating your cup as a lot of temperature can be lost during this brew method.

3. Bloom the coffee

Place your ground coffee into the paper and then pour about 70 - 100ml of water in - trying to cover all the coffee grinds evenly - this is called blooming. Bloom ensures the coffee grinds, making them expand and degas which helps to facilitate better and more even extraction.

x 100ml wait 10 seconds

4. Pour & enjoy!

Allow the water from the bloom to pass through the coffee grinds and for the best to lower over the course of 30 seconds. Then start adding the rest of your water in doses of about 100ml.

Your nice and steady circular motions to keep agitating the coffee grinds as you brew. Wait for about 10 seconds before pouring the next dose of 100ml (you’re aiming for a total brew time of about 3.30-4.30 minutes including your bloom).

Remove the V60 and enjoy!