



SAKI Baristan
Electric Kettle

Quick Start Guide



www.saki.us

Questions or Concerns?

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Hello friend,

Pour-over brewing is both a science and an art and, as with any science or art, requires the right tools to achieve the best results. That's why we designed the SAKI kettle: to give you complete control of one of the most precise, and yet handcrafted, methods of coffee making around.

We hope that, soon, you and your kettle will have become inseparable. That means the two of you should be brewing fresh coffee together for many years to come. In the meantime, use this guide to help you get started on the fresh, aromatic and artful path to brewing the perfect cup.

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water	8 Oz/240 g	12 oz/320 g	16 oz/475 g	20 oz/600 g
coffee	16 grams	24 grams	32 grams	40 grams



1 Water Temperature Is Important

Fill the kettle to just below the maximum line. Heat the water until it reaches the optimal brewing temperature range, between 195 F - 205 F. This temperature will be clearly visible on the display screen.



2 Freshly Ground Beans

Grind your coffee beans to a coarseness resembling sea salt. For a 12 oz. cup, we recommend using 24 grams of coffee. To enjoy the subtle flavor of a single-origin coffee that is lightly roasted, we recommend using a bit less coffee, 22 grams, for every 12



3 Pre-wet Filter

We recommend wetting the filter with hot water and then dumping the water before proceeding with brewing.



4 Add Ground Coffee

Add the ground coffee to the filter and gently tap it to level the surface of the grounds. Place the brewer on a carafe,

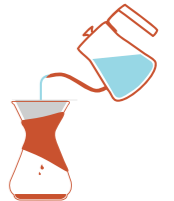
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5 Start the Timer

Once you are ready to brew, press the brew timer button. After a 5-second countdown, this will start the brewing stopwatch.



6 The Bloom is Crucial

To bloom your grounds, you'll pour a little hot water over the grounds to soak them without water beginning to filter down into the cup yet. Begin pouring water very slowly over the coffee, starting at the outer rim and moving in a steady spiral toward the center of the grounds. Stop pouring when the kettle's scale reaches 60 grams or twice the amount of coffee you use. Then, give the coffee 30 seconds to drip before beginning your second pour.



7 Brew the Perfect Cup

Now you can resume pouring water slowly over the coffee, starting at the outer rim again and moving in a steady spiral toward the center of the grounds. This time, pouring should take an additional 2:30 - 3:00 minutes. Stop once the scale indicates that you have reached 12 oz or 355 grams.