

Auto Drip

Learn how to brew delicious coffee at home. We're featuring the Bonavita Coffee Maker in our step-by-step guide for automatic drip coffee makers. This model improves on the classic coffee maker with a stainless steel carafe, better heat retention, a one-step brew button and automatic bloom feature.

Coffee For	Water	Coffee	Grind	Time
2 People (20 _{oz})	4 Cup Mark (600g)	7 Tbs (40g)	Medium Fine	~4 min
4 People (30 _{oz})	6 Cup Mark (900g)	10 Tbs (60g)	Medium Fine	~5 min
6 People (40 _{oz})	8 Cup Mark (1200g)	14 Tbs (80g)	Medium	~6 min

STEP 1	Pour cold water in the reservoir to the desired level based on the number of cups you'd like.		STEP 5	Pour ground coffee into the filter basket. Gently shake to even the coffee bed in the filter basket.	
STEP 2	Using a scale, place a small vessel on top, then tare before adding the whole beans.		STEP 6	Move the carafe under the shower head and press on.	
STEP 3	STEP 4	Final			
Pour measured whole beans into grinder. Grind to medium size.	Place the paper filter in the brew basket.	Let the coffee machine work its magic. When the brew cycle is complete, grab your favorite mug and enjoy! Stays hot 1 to 2 hours.			

Equipment

Bonavita Grinder
#4 Filter Scale
Coffee Water

Specs.

Ratio (Coffee : Water)

1 : 15

Water Temperature

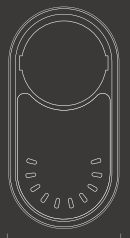
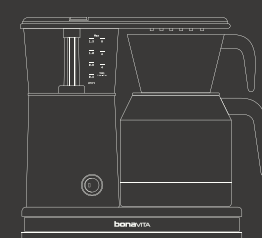
195° - 205°

Brew Time

3m - 6m

Grind

Medium



PRO TIP Don't forget to periodically deep clean your brewer, especially if you're using it every day!