

Pour Over

Learn how to brew delicious coffee at home. We're featuring the Hario V60 in our step-by-step guide. The cone-shaped brewer is built for speed and consistency while adding depth to coffee extraction.

Coffee For	Water	Coffee	Grind	Time
1 Person	375g	25g	Medium	~3 min

STEP 1	Pre-heat the V60 & rinse the filter by pouring hot water over with a mug or range server underneath.	STEP 5	Slowly pour 45g hot water over coffee to saturate bed. Start timer & wait 10 seconds before moving on.
STEP 2	Place a vessel on the scale then tare before adding whole beans. Measure out 25g of coffee.	STEP 6	Pour hot water until scale reads 130g. When timer hits 1 minute 30 seconds move forward.
STEP 3	Pour measured whole beans into grinder. Grind to medium size.	STEP 7	Add hot water until scale reads 250g. Wait until the timer reaches 2 minutes 30 seconds.
STEP 4	Empty hot water from the vessel before adding ground coffee. Place brewing setup on scale & tare.	FINAL	Pour hot water until scale reads 375g. It will drip for another minute. Remove brewer & enjoy!

Equipment

Hario V60
V60 Filter
Coffee
Timer

Grinder
Scale
Water

Specs .

Ratio (Coffee : Water)

1 : 15

Water Tempeture

195° - 205°

Brew Time

3m

Grind

Medium



PRO TIP For 2 servings, pair the dripper with a range server. The multi-purpose vessel has helpful measure markings, acts as a stand and brewed coffee server.