



BREWTORIAL BREAKDOWNS

STAGG DRIPPER

by Fellow Products

Boil Water

Put the water on while you prep everything else. No need to try to hit a certain brew temperature- we're just going for water right off the boil.

Measure Out

Measure out about 15 grams of coffee. We favor a 1:15 brew strength ratio (not too thick, not too thin), and knowing this low-capacity brewer was designed to brew a single cup quickly, we settled on 15 grams. This brew cycle will yield 225 grams, or roughly 8 ounces of coffee.

Grind Coffee

We favor a grind that's a little finer than medium. If you brew a common pour over device like a Kalita Wave, Hario V60, or Beehouse- go a hair finer than you would for these other brewers.

First Pour

Try to get the entire bed of ground coffee saturated with about 30 grams of water. This will allow your coffee to release gasses built up during the roasting process. Wait for thirty seconds.

Second Pour

Once your timer reaches thirty seconds, add water until your scale reaches 100 grams. Wait for an additional thirty seconds until your timer reads one minute.

Third Pour

Once your timer reaches one minute, add water until your scale reaches 200 grams. Wait for an additional minute, until your timer reads two minutes.

Last Pour

Once your timer reaches two minutes, add water until your scale reaches 225 grams. Let drip, enjoy.



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Quick Reference

Coffee input	15g
Time	2:30
Water input	225g

Pour 1	30g	:00
Pour 2	100g	:30
Pour 3	200g	1:00
Pour 4	225g	2:00
