



BREWTORIAL BREAKDOWNS

KALITA WAVE

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 25 grams of coffee. We favor a stronger 1:15 brew strength ratio, and since we're brewing for one with this recipe, we want about 10 oz. of coffee (375g). Divide 375g by 15 (1:15) to get 25 grams.

Grind Coffee

A medium grind will get the job done with this forgiving method. Try a few grind profiles to try and get your brew cycle close to that three minute mark. brewers.

First Pour

Try to get the entire bed of ground coffee saturated with about 45 grams of water. This will allow your coffee to release gasses built up during the roasting process. Wait for ten seconds.

Second Pour

Once your timer reaches ten seconds, add water until your scale reaches 130 grams. Wait for an additional minute, until your timer reads 1:30.

Third Pour

Once your timer reaches 1:30, add water until your scale reaches 250 grams. Wait for an additional minute, until your timer reads 2:30.

Last Pour

Once your timer reaches 2:30, add water until your scale reaches 375 grams. It should drip for an additional minute or so. Let drip, enjoy.



KALITA WAVE

Quick Reference

Coffee input	25g
Time	3:30
Water input	375g

Pour 1	45g	:00
Pour 2	145g	:10
Pour 3	250g	1:30
Pour 4	375g	2:30
