

POUR OVER

- The pour over dripper is one of our favourite hand brewing methods. Ideally extracted coffee should be balanced and flavorful, with your V60 capable of achieving both a satisfying texture and an acidity that complements the flavors of your brew. This can mean sweet and brimming with fruit flavors, deep and rich with chocolatey goodness, or complex and alluring with savory complexion.

- GRIND Medium/Filter
- QUANTITY 16 g coffee to 250 g water
- QUANTITY 32 g coffee to 500 g water
- INFUSION TIME 1:45 - 2:45
- WATER TEMPERATURE 92 - 95°C
- WAY ADVICE:

To get the most out of your freshly roasted coffee, you should have a good burr grinder, a scale, a timer and filtered water (- 100PPM, PH 6-7).



1. Weight out 16 g of coffee for a single cup of 250 ml water / 32 g for 500 ml of water.

2. Grind the coffee on a medium-coarse setting. The grind size has a big impact on taste so experiment on your own grinder for best results. Bitter and dry: grind coarser. Sour and thin: grind finer.

3. Place the filter paper in the dripper and rinse it with hot water. Pour the coffee inside the filter paper and place it on top of a cup or server on a scale and tare.

4. Start a timer and pour 30/60 g water so that all the coffee is soaked and let it sit for 30 - 45 seconds to "bloom".

5. Pour the remaining water slowly and steadily. Pour in a circular motion from the center outwards and back to the center again. Repeat the movement so the water flows evenly and uniformly over the coffee.

The more you pour the stronger the coffee.

6. The brew should reach 250/500 g water by about 1:45 minutes. The same pour times applies for both portions. The total brewing time will depend on your grind setting and the type of bean and process.

Before enjoying the coffee give it a quick stir and let it cool down a little. Enjoy!

