

KALITA

GEAR

Kalita Wave Brewer	Digital Scale
Kalita Filter	Timer
Goose Neck Kettle	Carafe / Mug
Grinder	

PREP

1. Fill your kettle with at least 0.5 liters of water and heat to $\approx 205^{\circ}\text{F}$
2. Weigh 25 grams of coffee and grind at a medium setting
3. Position the brewer, filter, and carafe on the scale
4. Rinse the filter thoroughly and discard excess water
5. Add your ground coffee to the brewer, shake to level, and zero out the scale

BREW

1. Start the timer, and pour 75 grams of water over the coffee; begin in the middle, and pour outward in concentric circles
2. At 0:30, pour until the scale reads 150 grams
3. At 1:00, pour until the scale reads 225 grams
4. At 1:30, pour until the scale reads 300 grams
5. At 2:00, pour until the scale reads 375 grams
6. Gently lift the brewer and wiggle to level the brew bed
7. Allow remaining liquid to pass through the brewer
8. Remove the filter, and serve

REVIEW

Brew Ratio:	25 g coffee / 375 g water
Grind:	Medium
Temperature:	205°F
Brew Time:	3.5 - 4 minutes

