

Chemex Guide

Great Flavor Clarity + Esthetic Appeal

A Zen Brewing Experience

What You'll Need:

A Chemex Brewer

Chemex brand paper coffee filters

A coffee scoop

A kettle

2T of medium ground coffee for every 8 ounces of coffee that you're brewing

Enough cold clear water for the batch size that you're brewing

A timer is helpful (smart phones work great!)



Step 1:

Place the paper filter into the top of the Chemex, and then thoroughly Pre-wet the filter and pre-heat the brewer (be sure to pour out the rinse water when done).

* Pro-tip:

Pre-wetting the filter ensures that no paper-y flavors make their way into the cup; prevents the filter from soaking up those delicious coffee oils. Bonus- it also warms your brewer.

Step 2:

Add grounds to filter. Give your brewer a gentle shake to settle and level the grounds.

Step 3:

Pour hot water ($\approx 200^{\circ}\text{F}$) in a circular motion slowly over the grounds until the coffee blooms, and then let it rest for 30 seconds or so.

Step 4:

Continue pouring slowly, keeping the bed of grounds level, for about 2 1/2 to 3 minutes. Your brew time should be about 4 minutes from when you first start until the last drop has cleared the filter and made its way into the pot.

* Pro-tip:

The Chemex has an ingenious half-full indicator that looks like a little bump midway up the side of the base. It's there to let you know when you're half way done pouring and is helpful to avoid overfilling your brewer with water.

Step 5:

Remove the paper filter and grounds from your brewer.

Step 6:

Serve immediately and enjoy!

Always Good!