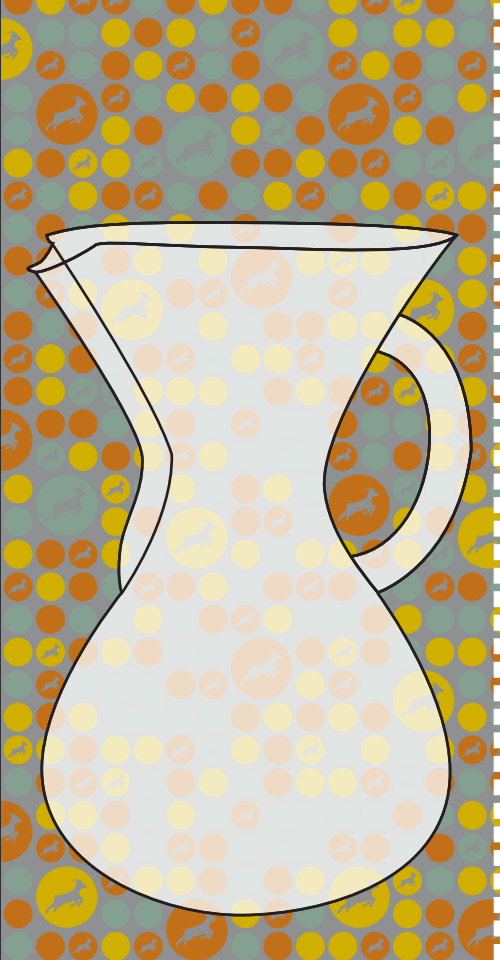


CHEMEX



KALDI'S COFFEE
ROASTING CO.

est. 1994

WHAT YOU NEED:

- your Chemex
- Chemex paper filter
- 41g (1.44oz) fresh roasted Kaldi's Coffee (medium grind)
- 672g (24oz) filtered water (195° - 205°)
- pouring kettle
- timer
- gram scale

WHAT TO DO:

- 1** Place filter in Chemex, make sure the three-layered side of the filter is towards the spout
- 2** Preheat the Chemex & filter by pouring hot water through them
- 3** Pour out the water through the spout while keeping the filter in place, then put the ground coffee in filter
- 4** Place everything on your scale & tare it to zero
- 5** Start timer & pour 80g of water over the coffee, make sure to saturate all the grounds thoroughly
- 6** Allow the bloom to de-gas for 30 seconds before adding more water
- 7** Continue to periodically & slowly pour water over the coffee, keep the filter halfway filled with water during the brewing process & try to avoid the edges
- 8** General brew times are between 4 & 5 minutes
- 9** When all the water has been poured over the grounds and the filter has begun to drip slowly, remove & discard the filter
- 10** Give the Chemex a swirl & share with friends

ENJOY!