WHAT YOU NEED:

- your kalita
- kalita filters
- 24g fresh roasted Kaldi’s Coffee (medium grind)
- 400g filtered water (195° - 205°)
- timer
- gram scale
1. Place filter in kalita, preheat filter & kalita by pouring hot water through them. Make sure you pour in the center of the filter, not on the sides.

2. Add coffee to filter & place everything on scale; tare scale.

3. Start the timer & pour 50g of water over coffee. Make sure to saturate all the grounds thoroughly.

4. Allow the bloom to degas for 30 seconds before adding more water.

5. Continue to periodically & slowly pour water over the coffee, keep the filter halfway filled with water during the brew process.

6. General brew times are between 2:30 & 3 minutes.

7. When all the water has been poured over the grounds & the filter has begun to drip slowly, remove & discard the filter.

8. Pour into your most cherished mug.

ENJOY!