

How to

Pour Over

This technique will work for any pour over brewing method that uses a cone shaped filter, whether you're using a Chemex, clever dripper or V60.



1

*If you haven't already, **GRIND** your coffee - you want to shoot for a **medium** grind. For 20oz water we recommend about **3 tablespoons** of coffee, but you can adapt to your taste.*



2

***HEAT** your water to **200-205° F** (90-96° C). We find the easiest way to do this is heat the water to boiling, then let it cool a little. Ideally with a **Gooseneck kettle**.*

3

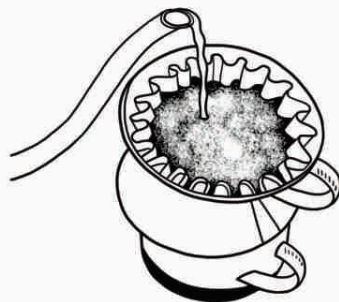
RINSE your filter. Place the filter in the Carafe or dripper and moisten, It should be damp but not dripping. Then add your coffee.



4

'BLOOM' your coffee. Steadily pour the water around the filter, **start on the outside** and work inwards in **circular motions**.

The coffee will expand when it comes into contact with the water. The coffee should be **evenly soaked**, but not dripping wet. Leave for about **30 seconds**.



5

BREW. Pour the rest of your water into the filter evenly and allow it to drip through, This should take around **3-3 1/2 minutes**. Then transfer to your favorite cup.



SIT BACK & ENJOY