BREWING RECIPES

Pour Over
V60

GRIND SIZE

EK 43 SSP Burrs	Commandante Regular Burrs	Varia SV3 Stainless Steel Supernova Burrs
5.1	13	4.8

Temperature	Dose	Water
88°C	15 G	260 G

SET UP

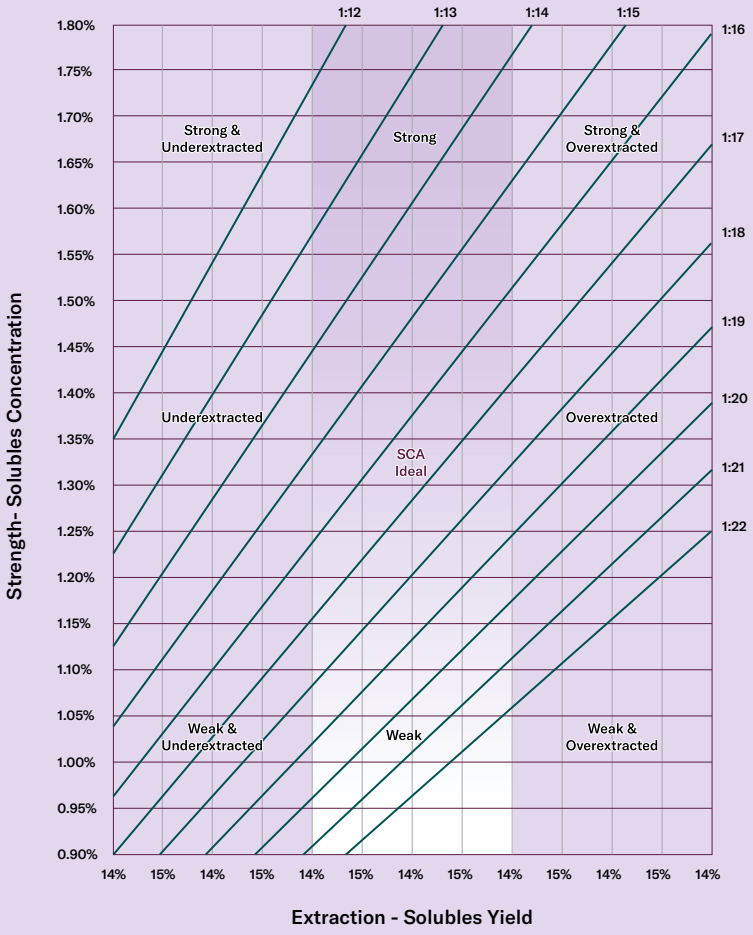
1. Bring water to recommended temperature
2. Rinse filter paper with 100-200ml of water
3. Weight 15 gms of coffee and grind to the recommended grind size
4. Place brewing device and chosen vessel onto scale.
5. Place coffee into the brewer and shake to ensure a flat bed of coffee grounds.
6. Tare your scale.

BREWING TECHNIQUE

1. Start your timer and quickly pour 40-50g of water to saturate the coffee grounds. Your aim here is to wet the grounds as quickly and evenly as possible. If you need to use a little extra water to wet all the grounds do so.
2. Wait 30 seconds.
3. At 0:30s pour 110 gms of water. Do this within 20seconds, finishing the pour at 0:50s
4. Wait 20 seconds
5. At 1:10s pour the last 100gms of water. Do this within 20s, finishing the pour at 1:30s.
6. Your brew should finish its draw-down by **2:25-30s.**

HOT TIPS

1. To prevent water from escaping without extracting the coffee, your pour should be slow and your water line should not go far above the coffee line.
2. If you're sticking to the recommended pouring structure, and your brew is taking too long, try coarsening the grind, and visa versa.
3. The key to this recipe is to focus on your pouring structure (when and how you pour), and then using grind size to achieve your recommended brew time.



WATER

1. Water quality, specifically the mineral composition, is crucial for extracting desirable solubles and aromatics (these are the things that make brewed coffee taste and smell the way it does).
2. The ideal water should be filtered, have no traces of chlorine, be odorless, and have a pH of around 7 to give you a good base for brewing coffee.
3. Additionally, the presence of Magnesium and Calcium ions significantly impact the perceived acidity and flavor profile of your brewed coffee. Controlling KH (carbonate hardness) is essential to maintain a balanced acidity level in coffee brewing.
4. All of this to say water chemistry is really complex and something that affects your brewed coffee a lot!

If you have any questions about how to prepare our coffee, please send us a direct message on Instagram. We'll be more than happy to answer any questions you have and get your brewing great coffee at home.

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