

V60 Brew Recipe



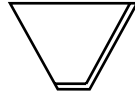
Filtered Water



Heart Coffee



V60



#2 Filter



Burr Grinder



Water Kettle



Coffee Mug / Decanter



Stir Stick / Small Spoon



Timer

- 1 Put your V60 and cup on a scale
- 2 Bring your filtered water to a boil
- 3 Thoroughly rinse your paper filter to get rid of paper flavor
- 4 Grind 22 grams of whole bean coffee. Settle it for an even coffee bed.
- 5 Pull water off of the boil, and wait until the water is 200-205 degrees Fahrenheit (45 - 60 seconds).
- 6 Pour 40-50 grams of water.
- 7 Stir vigorously with your spoon or stir stick to ensure all coffee is saturated.
- 8 Allow 20 seconds for a de-gas and then start pouring slowly into the center. 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.
- 9 When you have reached 360 grams of water, do a last stir to get the grounds off the side & do not leave any coffee high and dry.
- 10 Your pour should take 1 min and 50 second or up to 2 min and your total contact time should be 2:20 to 2:30
- 11 Enjoy!