

THREE KEYS BREWING GUIDE

METHOD 4 - V60

Pros: Yields a bright & acidic cup, quick an easy setup, great for lighter roasts

Cons: Faster extraction can be finicky, paper waste from filters

Ideal Ratio: 1g of coffee to 15 - 17g of water

Grind: Medium/Fine

Brew Time: 2:30 - 3:00

Taste Guide: Brassy, Vibrant, Lively

Sound Guide: "Manteca" by Dizzy Gillespie

The V60 is probably one of the most preferred methods for the connoisseurs. It offers a range of dial-ability that produces the most vibrant and energetic flavors. It's easy to learn and fun to experiment with to produce the "perfect" cup.

- 1 Fold filter paper edge and place in V60 cone.
- 2 Always rinse your filter with hot water. This does a few things: 1. Gets the papery taste out of your filter (most important reason), 2. Preheats the V60 carafe (next most important reason), and 3. Creates a seal around the filter (least important reason). Just make sure you pour that water out before you add your coffee grounds.
- 3 Grind about 30g of coffee and add your coffee grounds to the V60 cone.
- 4 Press play on Dizzy Gillespie's "Manteca" and start your timer.
- 5 Bloom the grounds by adding twice as much water as you have coffee (ex. if you have 30g of coffee grounds, add 60g of water). Now wait 30 seconds.
- 6 At 30 seconds, start pouring again. Begin in the middle and make a spiral out to the edges of the grounds (try your best to always pour onto the coffee grounds, not directly onto the filter). Do this 3 times.
- 7 After your third spiral, just pour in the center of the coffee until you reach your desired yield. The key is to try to pour at the same rate the coffee is dripping. You can easily do this by watching the water level in the filter and making sure it doesn't rise or fall.
- 8 Once you've poured in all your water, wait for all of the coffee to stop dripping on its own. (It's usually frowned upon to squeeze the filter to get the water out, but we won't judge if you do).
- 9 Keep an eye on your final brew time. If it isn't within the 3 - 5 minute range, that's a sign you need to adjust your grind. (Coarser grinds = quicker brew time; finer grinds = longer brew time.)

#brewandenjoy

