

WELCOME TO
STANDOUT COFFEE'S
BREWING GUIDE:

THE DOUBLE BLOOM

HARIO V60 RECIPE

OSKAR GARBERG 2023



Handout coffee

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HOW DO WE BREW OUR COFFEE?

My name is Oskar Garberg and together with one of my best friends and colleague Alexander Ruas, we run a coffee roastery and E-Commerce start up named Standout Coffee. Since the start of my coffee career I always loved pour over coffee, and since 2012 I've experimented, competed and brewed coffee using the Hario V60.

We often get the question on how we brew our coffee? Today I'm thrilled to share this brewing guide with you. The Double Bloom V60 recipe is a fantastic way to explore the flavors and intricacies of specialty and competition coffees. In this guide, we'll walk you through the step-by-step process of brewing a delicious cup of coffee using the V60 dripper.



— HARIO V60: A Brief History

“It quickly gained popularity among specialty coffee enthusiasts.”

Before we delve into the recipe, let's take a moment to appreciate the history of the V60.

Developed by the esteemed Japanese company Hario in 2005, the V60 is a porcelain coffee dripper renowned for its unique design. Hario, a pioneer in heat-resistant glass products since 1921, brought their expertise to the coffee world with the V60. It quickly gained popularity among specialty coffee enthusiasts due to its ability to offer a controlled and precise extraction, making it one of the most beloved manual brewing methods in the specialty coffee scene today.





Equipment

Ingredients

Hario V60

EQUIPMENT AND INGREDIENTS

V60 dripper

V60 filter paper

Coffee grinder

Digital scale

Gooseneck kettle

Timer

Carafe

Freshly roasted coffee beans

Filtered water

HARIO V60:



Step-by-Step Brewing Guide

THE DOUBLE BLOOM V60 RECIPE

Step 1: Heat up the water

Start by boiling water in the gooseneck kettle. For optimal results, use filtered water and heat it to around 205°F (96°C).

Step 2: Grind the coffee

While the water is heating up, grind 15 grams of coffee beans to a medium-fine consistency. Aim for a grind size similar to granulated sugar.

Step 3: Rinse the filter paper

Fold the V60 filter paper along the seam and place it inside the dripper. Rinse the filter paper with hot water to eliminate any papery taste and preheat the V60 dripper and your chosen mug or carafe. Discard the rinse water.

Step 4: Add the coffee grounds

Position the V60 dripper on the jug on the scale and tare the weight to zero. Add the ground coffee to the dripper, ensuring that it's level and flat. **Step**

5: Blooming

Initiate the timer and pour 50 grams of hot water over the coffee, ensuring all the grounds are fully saturated. Allow the coffee to bloom for about 10 seconds to a total time of 30 seconds.

Step 6: Second Bloom

After 30 seconds, pour another 50 grams of hot water over the coffee, once again ensuring all the grounds are wet. Let the coffee bloom for an additional 10 seconds to a total time of 60 seconds.

Step 7: Pour the remaining water

Following the second bloom, pour the remaining 150 grams of hot water in a slow and steady stream over the coffee grounds. Begin pouring from the center, gradually moving in a circular motion outward.

Step 8: Allow the coffee to drip

Once all the water has been poured, let the coffee drip through the V60 dripper and into your mug or carafe. This process should take approximately 2 minutes and 40 seconds to 3 minutes.

Step 9: Enjoy!

Once the coffee has finished dripping, remove the V60 dripper and discard the filter paper. Pour the brewed coffee into your favorite mug and enjoy every sip!



“To ensure your success in brewing a fantastic cup of coffee using the double bloom V60 method we want to give you some extra tips to get the most out of your coffee.

Let’s dive into the tips that will help you master this brewing method and elevate your coffee experience”.

TIPS FOR SUCCESS

Tip 1: Start with fresh, high-quality coffee beans

At Standout Coffee, we prioritize quality, and the beans you choose play a vital role in your coffee's flavor. Opt for freshly roasted beans that are of exceptional quality and align with your personal taste preferences. Freshness is key when it comes to coffee beans, as they begin to lose their flavors and aromas over time. Invest in beans that have been recently roasted to ensure a vibrant and flavorful brew.

Tip 2: Use the right grind size

The grind size significantly impacts the flavor of your coffee. For the double bloom V60 method, aim for a medium-fine grind that resembles the texture of sand. It's crucial to hit a total brew time of 2 minutes and 45 seconds, so adjust your grind size accordingly. Remember, a finer grind results in a longer extraction, while a coarser grind leads to a faster brew time. Experiment with different grind sizes to find the perfect balance for your desired flavor profile.

Tip 3: Preheat your equipment

Before you embark on your brewing journey, take a moment to preheat your V60 dripper, decanter, and cup. Simply rinse them with hot water, ensuring a consistent temperature throughout the brewing process. Preheating your equipment helps maintain the optimal temperature for brewing, allowing for better extraction and flavor development.

Tip 4: Weigh your coffee and water

Consistency is key in brewing. To achieve this, use a kitchen scale to accurately measure your coffee and water. For the double bloom V60 method, aim for 15 grams of coffee and 250 grams of water. Precise measurements contribute to a consistently delicious cup. Measuring both coffee and water ensures the proper coffee-to-water ratio, resulting in a balanced and well-extracted brew.

Tip 5: Experiment with different coffees

The world of coffee is diverse and fascinating. Embrace the opportunity to explore various coffee beans from different regions, each offering unique flavor profiles. By experimenting with different coffees, you'll gain insights into how they interact with The Double Bloom V60 method and discover new and exciting flavors. Challenge your taste buds and expand your coffee horizons.

With these invaluable tips in mind, you're well on your way to brewing a delicious cup of coffee using the double bloom V60 method. Mastering this brewing technique takes practice and exploration, so don't be afraid to experiment and refine your process. The journey to brewing exceptional coffee starts with these foundational tips, and the possibilities are endless. Enjoy the process and savor every sip of your meticulously brewed cup of coffee.

Advanced

THE DOUBLE BLOOM

So you come a long way and we're thrilled to throw you into the advanced aspects of coffee brewing, specifically when comparing natural and washed coffee beans. Understanding these nuances is essential, particularly when pursuing a clean sensory experience. In this chapter, we will explore the differences between natural and washed coffees and how they can impact your brewing process and the flavor of your cup.

NATURAL VS WASHED COFFEE

When comparing natural and washed coffees, we can observe that washed coffees tend to produce more fines, which are small coffee particles that can affect the brewing process. It's crucial to consider this factor when aiming for a pristine sensory experience.

In terms of brewing, there are notable differences between natural and washed coffee. With natural coffee, the water tends to flow through the grounds at a faster rate. The natural processing method, where the coffee cherries are dried with the fruit intact, leaves behind more soluble material that can lead to a quicker extraction. On the other hand, when brewing washed coffee, where the fruit is removed before drying, the water takes longer to pass through the grounds. The absence of the fruit pulp in the washed process results in a cleaner and brighter flavor profile.

However, it's important to note that when dealing with an anaerobic natural or a carbonic macerated natural processed coffee, the flow rate can be even faster than that of a regular natural coffee and significantly faster than a washed coffee. These specialized processing methods, with controlled fermentation and extended periods of anaerobic conditions, can further enhance the flavor complexity of natural coffees.

Brewing Techniques for Natural and Washed Coffee

While I still recommend swirling the bed of coffee during brewing, I advise against tapping it when working with washed coffee. Tapping the bed can prolong the brew time due to the fines and slower flow rate, ultimately negatively impacting the coffee's flavor. With washed coffee, a gentle swirl of the brewer can help maintain an even extraction without introducing excessive fines into the brew.

These advanced insights into the differences between natural and washed coffees empower you to elevate your brewing techniques and achieve exceptional results. By understanding the characteristics of each coffee type and how they interact with the brewing process, you can make informed decisions to highlight the unique flavors and nuances in your cup.

Experiment with different brewing parameters, such as water temperature, brew time, and coffee-to-water ratio, to further explore the potential of natural and washed coffees. Each coffee variety and processing method brings its own set of flavors and aromas, waiting to be discovered and savored.

With this knowledge in your arsenal, you can take your coffee brewing journey to the next level. Prepare to unlock new dimensions of flavor and elevate your sensory experience, all by understanding the nuances between natural and washed coffee beans.

— About Standout Coffee

“It quickly gained popularity among specialty coffee enthusiasts.”

Welcome to Standout Coffee, where we aim to build a global coffee community and elevate the home coffee experience. In this chapter, you will learn about our mission, our passion for coffee roasting, and our commitment to quality, education, and community.

OUR MISSION: REDEFINING GREAT COFFEE

At Standout Coffee, we believe that the coffee experience should be accessible to everyone: We are dedicated to building a global coffee community that brings together coffee enthusiasts from all walks of life. Our mission is to elevate the home coffee experience by roasting the highest-quality coffees from around the world, carefully curated to suit a wide range of tastes and preferences.

We strive to change the way people think about coffee by introducing them to new and exciting flavors they may have never thought possible. Our goal is to alter your perception of what great coffee can be, opening your senses to a world of remarkable tastes and aromas.

The Art of Coffee Roasting: Our Passion and Expertise
We are passionate about the art of coffee roasting and take great care in selecting only the finest beans from renowned coffee-growing regions. Both Alexander and Oskar (the founders of Standout Coffee) are experienced roasters who expertly roast each batch to bring out the unique flavors and characteristics of each bean. We understand that every coffee has its own story, and through the roasting process, we aim to showcase its individuality.

Our goal is to create coffees that are not only delicious and satisfying but also complex and nuanced. We strive to deliver a depth of flavor that will leave you wanting more, enticing you to explore the diverse world of coffee with every cup.

Education and Empowerment: Understanding Coffee
We are committed to educating our customers about the history and culture of coffee, as well as the science behind the brewing process. We believe that knowledge empowers you to make informed choices and appreciate the nuances of your coffee-drinking experience.

Through our resources and information, we aim to help you understand the difference between different types of beans, roasts, and brewing methods. We want to encourage you to experiment and discover what you like best, allowing you to tailor your coffee journey to your personal preferences.

A Community of Coffee Lovers: At Standout Coffee, we value community and believe that coffee is best enjoyed when shared. We strive to create an enjoyable and inclusive culture around coffee, where everyone can connect and celebrate their love for this remarkable beverage.

By focusing on quality, education, and community, we aim to not only make better coffee but also create a space where coffee lovers can come together, share their experiences, and inspire one another. We invite you to join our global coffee community and embark on a journey of flavor exploration and connection.

With Standout Coffee, exceptional coffee experiences await. Get ready to savor the extraordinary and make every cup a moment to remember.

**THANKS FOR
READING**

OSKAR GARBERG 2023