



24 OUNCE
BREW FOR TWO

George Howell
COFFEE

ICED CHEMEX

24 OZ



two 12oz cups or
680 grams



- chemex - 6 cup
- filters
- burr grinder
- pouring kettle
- digital scale
- timer



dose:
72 grams



grind:
drip-fine



ice:
180 grams



filtered water:
675 grams
201-205°F



brew time:
5-6 minutes

STEPS

ONE: Place filter in the chemex and fill pouring kettle with hot water. Rinse filter until the glass is heated. Discard water from both.

TWO: Weigh coffee (72 grams) and grind.

THREE: Place the chemex on a scale. Add 180 grams of ice and replace filter. Add coffee and shake to level the coffee bed. Zero the scale.

FOUR: Fill your pouring kettle with hot water.

FIVE: Start timer and pour 225 grams of water in 30 seconds. Start in the center and work your way out in concentric circles.

SIX: At 1:00, pour to 450 grams of water in 30 seconds.

SEVEN: At 2:30, pour to 675 grams of water in 30 seconds.

EIGHT: Coffee should drain at around 5 - 6 minutes. Remove filter and stir coffee to prevent stratification of hot and cold. Serve over ice.

BREWING TIP NO. 1: When replacing the filter after adding ice, check to make sure the filter is still suctioned to the wall of the cone, with no air pockets. Be sure to have the side with three layers against the spout.

BREWING TIP NO. 2: When pouring, you should look for dark spots on the surface of the slurry. Target your pour to submerge these spots which will ensure that all the coffee in the cone is saturated. When this is achieved, continue the pour directly in the middle to agitate the slurry.

GRIND TIP: All grinders will produce a mix of course and fine particles - none are perfect, however, burr grinders produce far more uniformity. If your resulting cup is too strong and/or bitter, adjust your grind slightly coarser. If it is too weak and/or sour, adjust slightly finer.