

KALITA WAVE



#185 LARGE

George Howell
COFFEE

KALITA WAVE

#185

STEPS



one 12oz cup or
340 grams

- kalita #185
- kalita filters
- burr grinder
- pouring kettle
- digital scale
- timer
- server



dose:
25-28 grams



grind:
drip-medium



filtered water:
390 grams
201-205°F



brew time:
3 minutes
30 seconds

ONE: Put a filter in the Kalita Wave, and place on top of a server or mug.

TWO: Fill pouring kettle with hot water and thoroughly rinse filter until you feel heat on the outside of the cone and discard water.

THREE: Weigh coffee to desired strength (25-28 grams) and grind.

FOUR: Place the Kalita Wave with server on a scale. Add coffee, shake to level the coffee bed, zero the scale, and fill the pouring kettle with hot water.

FIVE: Start timer and your pour at the same time.

SIX: Pouring is split into six separate pours of 65g of water in 15 seconds*, and allowing to drain for 15 seconds between each pour.

SEVEN: Start each pour in the center. Work your way out and then back to the center, in concentric circles, saturating any dark spots of coffee on the surface.

EIGHT: Coffee should finish draining around 3:30. Remove the Kalita Wave. Serve.

*POURING TIMELINE:

0:00 - 0:15 - pour to 65g
0:30 - 0:45 - pour to 130g
1:00 - 1:15 - pour to 195g
1:30 - 1:45 - pour to 260g
2:00 - 2:15 - pour to 325g
2:30 - 2:45 - pour to 390g

FILTER TIP: Store filters in a cup pressing them down so they retain their shape. Rinse filters by pouring hot water directly in the middle of the filter to ensure the 'waves' in the filter do not collapse.

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.