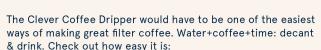
BREW GUIDE

Clever Coffee Dripper.



BREW GUIDE





INGREDIENTS & TARGETS

- · 15g of your favourite Five Senses filter roast coffee (lighter than espresso)
- · 250g (or ml) of filtered water ... or adjust to a Coffee Brew Ratio of 16.7:1 (brew water : coffee)
- Target TDS: 1.23% 1.48%

TOOLS

- · Clever Coffee Dripper Timer
- Filter papers · Kettle or urn
- Grinder · Carafe for · Digital scales
 - decanting

METHOD

- Bring your kettle to the appropriate temp (~94°C).
- 2. Insert filter paper into Clever.
- 3. Allowing to drain, use hot water to thoroughly rinse filter paper and preheat device.
- 4. Grind 15g of coffee at a medium coarseness (18-22 on a Baratza grinder).
- 5. Place Clever, with pre-wet filter paper on decanting device and scales, add ground coffee and tare the weight.
- 6. Pour 50g of 94°C brewing water in the first 15 seconds. This allows the grinds to release the gas they contain and makes it easier to integrate them in to the brew while pouring.
- 7. Wait 15 seconds before pouring another 200g of brewing water over 15 seconds (during 0:30-0:45) in a steady circular motion.
- 8. At 2:15, drain into a carafe or pot.
- 9. After all liquid has dispensed, discard the used filter paper and rinse Clever
- 10. Sit back, relax and sip your deliciously brewed coffee.

Order your next batch of delicious, seasonal fresh roasted coffee at www.fivesenses.com.au.