

A clear glass Clever Coffee Dripper is shown on a digital scale. The scale has a power button on the left and a 'T' button on the right. The brand name 'five senses COFFEE' is printed on the scale. Coffee is being brewed into the dripper, and a stream of coffee is visible falling into the carafe below. The background is a solid purple color.

BREW GUIDE

Clever Coffee Dripper.


five
senses
COFFEE



Clever.

BREW GUIDE



The Clever Coffee Dripper would have to be one of the easiest ways of making great filter coffee. Water+coffee+time: decant & drink. Check out how easy it is:

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
- Filter papers
- Grinder
- Digital scales
- Timer
- Kettle or urn
- Carafe for decanting

METHOD

1. 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.