

A photograph of a Kalita Wave coffee dripper on a glass server, with water being poured from a kettle. The entire image is overlaid with a semi-transparent green filter. The dripper is a white plastic cone with a handle, sitting on a clear glass server. A stream of water is falling from the top of the dripper into the server. The background is a solid green color.

BREW GUIDE

# Kalita Wave.

 five  
senses  
COFFEE

# ☼ Kalita Wave.

## BREW GUIDE



With its flat bottom design, the Kalita Wave is our pourover of choice for both quality and consistency. Get some delicious results with the following recipe.

### INGREDIENTS & TARGETS

- 15g of your favourite Five Senses filter roast coffee (lighter than espresso)
- 280g (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

- Kalita Wave
- 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 Kalita.
3. Holding over the sink, 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 Kalita, 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 130g of brewing water over 15 seconds (during 0:30-0:45) in a steady circular motion. Stay in the centre and avoid pouring into the gaps of the filter.
8. Pour another 100g of brewing water over 15 seconds (during 1:00-1:15).
9. After all liquid has dispensed, discard the used filter paper and rinse Kalita.
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](http://www.fivesenses.com.au).