



AUTO DRIP



BREW GUIDE

80G COFFEE TO 1248G WATER (8 CUPS), 1:15.7 COFFEE TO WATER RATIO YOU CAN SCALE THIS RECIPE DOWN TO 10G OF COFFEE PER CUP OF WATER
GROUND MEDIUM (BETWEEN TABLE AND FLAKE SALT)
RINSE FILTER

IF YOU HAVE A CONE DRIPPER, USE A MELITTA #4 FILTER. FOLD AND RINSE WITH HOT WATER.

DOSE AND GRIND YOUR COFFEE, POUR INTO FILTER, AND LEVEL THE COFFEE BED WITH A GENTLE SHAKE.

FILL THE RESERVOIR WITH FILTERED WATER AND TURN ON YOUR BREWER.



AUTO DRIP NOTES:

NOT ALL GRINDERS ARE CREATED EQUAL. USING A BURR GRINDER WILL MAKE A MORE UNIFORM GRIND AND RESULT IN A SWEETER CUP OF COFFEE. A WATER FILTER IS A GREAT ADDITION TO YOUR SET UP. IF YOUR BREWER HAS A PRE INFUSION MODE, WE RECOMMEND USING IT. WE'RE FOND OF THE BONAVIDA 8 CUP BREWER.

IF THE BREW TASTES SOUR, TANGY, OR TART TRY A FINER (SMALLER) GRIND SETTING. IF THE BREW TASTES TOO BITTER, SAVORY, OR SMOKEY TRY A COURSER (BIGGER) GRIND SETTING.

MORE OR LESS GROUND COFFEE WILL INCREASE OR DECREASE THE INTENSITY OR STRENGTH OF THE BEVERAGE.

THE IDEAL WATER TEMP FOR BREWING COFFEE IS 195-205°F (90-96 C) OR JUST OFF BOIL. WHEN BREWING, THERE IS A LOT OF TEMPERATURE LOSS. RINSING THE FILTER AND IMMEDIATELY BREWING IS A GREAT WAY TO MITIGATE SOME OF THE INEVITABLE LOSS OF TEMPERATURE AND MAKE UP FOR THE LACK OF THERMAL STABILITY INHERENT IN SOME BREWERS.

