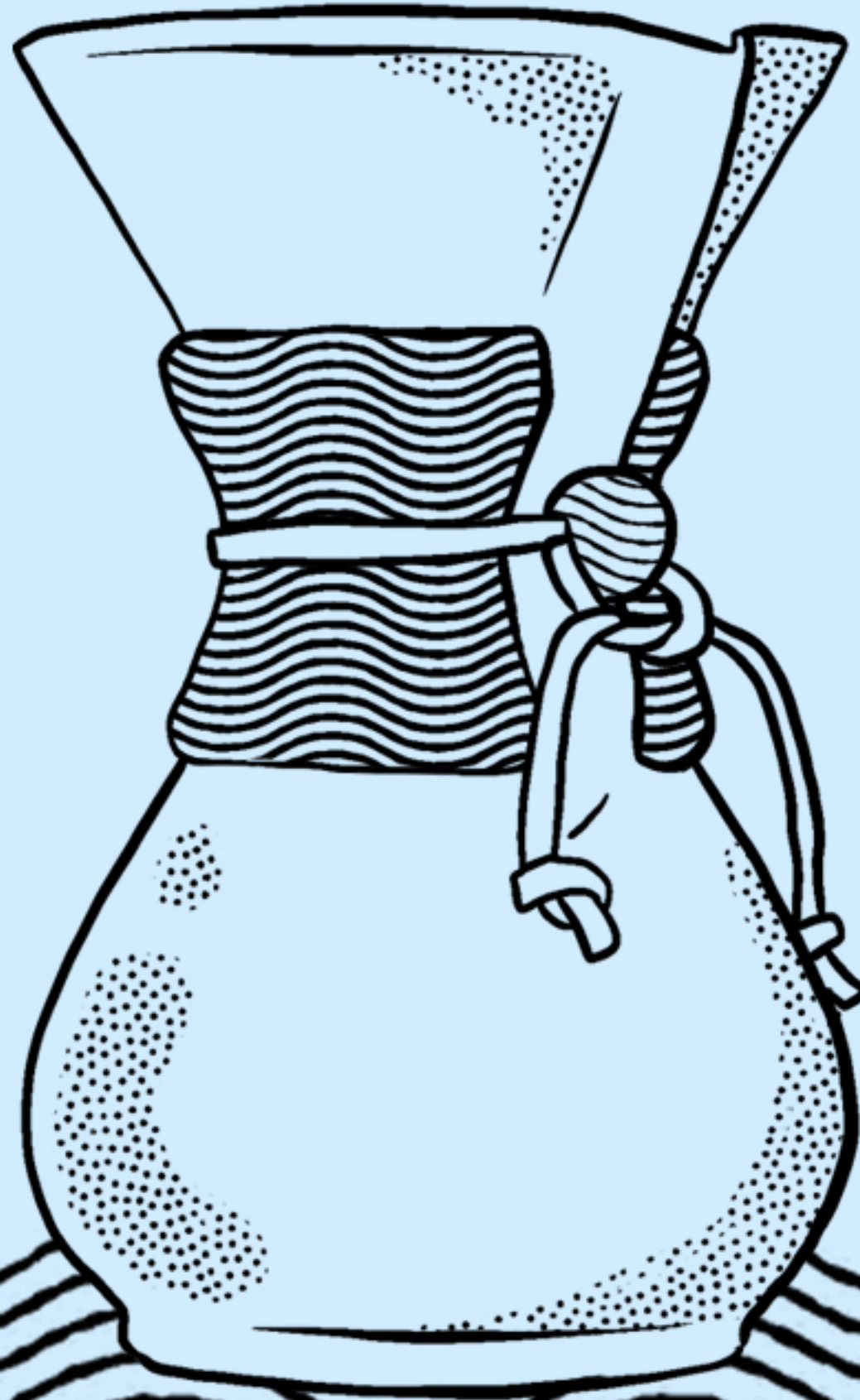


CHEMEX



BREW GUIDE

42G COFFEE TO 660G WATER, 1:15.7 COFFEE TO WATER RATIO
GROUND COURSE (LIKE FLAKE SALT)
RINSE FILTER

0:00-0:20
100G WATER

0:45-1:00
300G WATER

1:30-1:40
400G WATER

2:00-2:20
560G WATER

2:45-3:00
660G WATER

3:00-5:00
DRAIN



CHEMEX NOTES:

POUR WATER IN CONCENTRIC CIRCLES, LIKE A SPIRAL. CHEMEX IS VERY USER FRIENDLY. POUR FAST TO GET ALL THE WATER IN THE BREWER QUICKLY AND KEEP THE TEMPERATURE UP IN THE BREW BED. IF YOU'VE DONE A GOOD JOB DISTRIBUTING THE WATER EVENLY, THE SURFACE OF THE BREW BED WILL HAVE AN EVEN TAN COLOR. IF GROUNDS ARE CLINGING TO THE WALL OF THE FILTER, DON'T BE AFRAID TO POUR WATER ON THE EDGES TO REINTEGRATE THOSE GROUNDS.

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 COARSER (BIGGER) GRIND SETTING.

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

THE IDEAL WATER TEMPERATURE FOR BREWING COFFEE IS 195-205°F (90-96 C) OR JUST OFF BOIL. WHEN BREWING, THERE IS A LOT OF TEMPERATURE LOSS AS THE WATER IS TRANSFERRED FROM KETTLE TO BREWER. 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.

