

V-60



## BREW GUIDE

20G COFFEE TO 315G WATER, 1:15.7 COFFEE TO WATER RATIO  
GROUND MEDIUM FINE (CLOSE TO TABLE SALT)  
RINSE FILTER

0:00-0:20  
50G WATER

0:45-1:00  
100G WATER

1:20-2:00  
315G WATER

2:00-3:00  
DRAIN





## V-60 NOTES:

POUR THE WATER IN CONCENTRIC CIRCLES LIKE A SPIRAL TO EVENLY SATURATE ALL THE GROUNDS. TAKE CARE TO AVOID POURING DIRECTLY ON THE WALLS OF THE BREWER. POUR SLOWLY AS THE V60 IS SENSITIVE TO POUR RATE. POURING TOO FAST WILL MAKE FOR A WATERY AND SOUR BREW.

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.

