

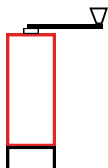
# BELOW ZERO BEANS

A brewing guide to get the best out of your Below Zero Beans.



## SELECT YOUR BREW —

Pick the coffee you wish to try. Each tube has 15g of coffee beans in it.



## GRIND WITH THIS SETTINGS —

Comandante - 22-25 clicks  
Ek43S - 11-13 on dial  
EK43T - 7-9 on dial



## GET THE ESSENTIALS —

Device - Any PourOver  
Water - 240ML, 7pH, 90-100PPM  
Water Temp. - 90°-93°C



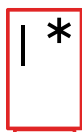
## BREW IN THIS SEQUENCE —

1st Pour : 45 ML - 30"  
2nd Pour : 120 ML - 1'15"  
3rd Pour : 75 ML - 2'25"



## SERVE AND ENJOY —

As the aroma entices, explore the nestled flavors in your brew.



## STORE IN FREEZER —

Store the remaining tubes in your regular freezer until next use.