

CHEMEX

brew guide



BRIO
COFFEEWORKS

BREWING WITH CHEMEX

WHAT YOU NEED

Freshly roasted coffee
Burr grinder
Chemex brewer
Chemex filter
Scale (optional)
Spoon/stirrer
Hot water

RECIPE

GRIND	medium/ coarse
RATIO	1 : 15
COFFEE	40g
WATER	600g
BREW TIME	4:30-5:30 min



- 1 Heat water to approximately 200°F, or about one minute off boil.
- 2 Place filter in the Chemex with 3-ply fold facing the spout. Rinse and pre-heat filter and brewer, discard water.
- 3 Add 40g of medium-coarse ground coffee. Ensure coffee bed is level.
- 4 Pour 80g of water, stir to evenly saturate the coffee. Wait 30 seconds.
- 5 Pour remaining 520g of hot water over the course of 4-5 minutes, evenly saturating the grounds.
- 6 Allow the remainder of the water to fully filter through, targeting a 4:30 - 5:30 minute total brew time.
- 7 Serve and enjoy a great cup!

