

# KALITA WAVE

## *brew guide*



CURATOR | ROASTER | PURVEYOR

## BREWING LIKE A BOSS

WHAT YOU NEED	RECIPE	
Freshly roasted coffee	GRIND	medium
Burr grinder	RATIO	1 : 16
Kalita Wave brewer	COFFEE	30g
Kalita filter	WATER	500g
Scale (optional)	BREW TIME	3:00-3:30 min
Serving vessel		
Hot water		

- 1 Heat water to approximately 200°F, or about one minute off boil.
- 2 Set brewer with filter atop a carafe or another serving vessel. Rinse filter and pre-heat brewer with hot water, discard water.
- 3 Add 30g of medium ground coffee. Ensure coffee bed is level.
- 4 Pour 60g of water, agitating the grounds and evenly saturating the coffee. Wait 30 seconds.
- 5 Pour remaining 440g of hot water over the course of 2:30-3:00 minutes, evenly saturating the grounds.
- 6 Allow the remainder of the water to fully filter through, targeting a 3:00 - 3:30 minute total brew time.
- 7 Serve and enjoy a great cup!

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