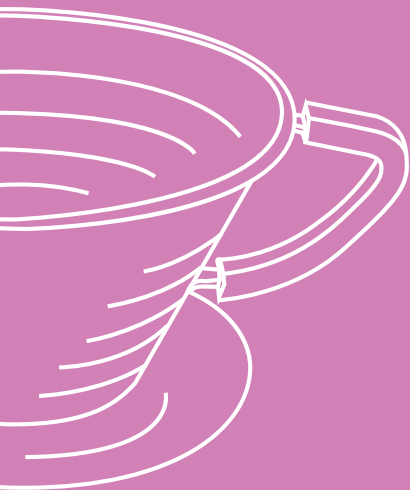


KALITA

brew guide



BRIO
COFFEEWORKS

BREWING WITH

KALITA WAVE



WHAT YOU NEED

Freshly roasted coffee
Burr grinder
Kalita Wave brewer
Kalita filter
Scale (optional)
Serving vessel
Hot water

RECIPE

GRIND	medium
RATIO	1 : 16
COFFEE	30g
WATER	500g
BREW TIME	3:00-3:30 min

- 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!

