

Pour Over Coffee

(step by step guide & checklist)

"I make serious coffee - so strong it wakes up the neighbors"
Anonymous

YOU'LL NEED:



- Coffee
- Dripper
- Filter
- Grinder
- Kettle
- Scale or Scoop
- Timer

PREP

- Bring to a boil twice as much water as you'll need for the actual brewing (see chart below)
- Weigh and grind your coffee beans (medium-fine grind recommended)
- Fold your filter and place it in a clean dripper



STEP 1

1 min.

Preheat



- Pour in about half of your hot water, fully saturating the filter and warming the dripper and mug.
- After 1 minute or so, empty now-warm cup or carafe and pour your ground coffee into the filter and give it a gentle shake.

STEP 2

30 sec.

Bloom

- Gently pour just enough water (at the bed's center) to wet all of the coffee into your grounds.
- Allow it to rest for between 30 and 45 seconds. (TIP: This causes the coffee to expand, or "bloom.")



STEP 3

3 min.

Pour & Brew



- Continue pouring - slowly, delicately, into the center of the grounds and swirl towards the outside.
- (TIP: You should pour at such a rate that the complete brew process takes about 2.5 to 3 minutes.)

ENJOY!



Pour Over Brewing Ratio Chart

MUG/CUP SIZE	4 oz. (118 ml.)	6 oz. (177 ml.)	8 oz. (237 ml.)	12 oz. (355 ml.)	16 oz. (473 ml.)
WATER	8 oz. (237 ml.)	12 oz. (355 ml.)	16 oz. (437 ml.)	24 oz. (710 ml.)	32 oz. (946 ml.)
GROUND COFFEE	1 - 1.5 tbsp. (7 - 10 g.)	1.5 - 2 tbsp. (10 - 14 g.)	2 - 3 tbsp. (14 - 21 g.)	3 - 4 tbsp. (21 - 28 g.)	4 - 5 tbsp. (28 - 35 g.)