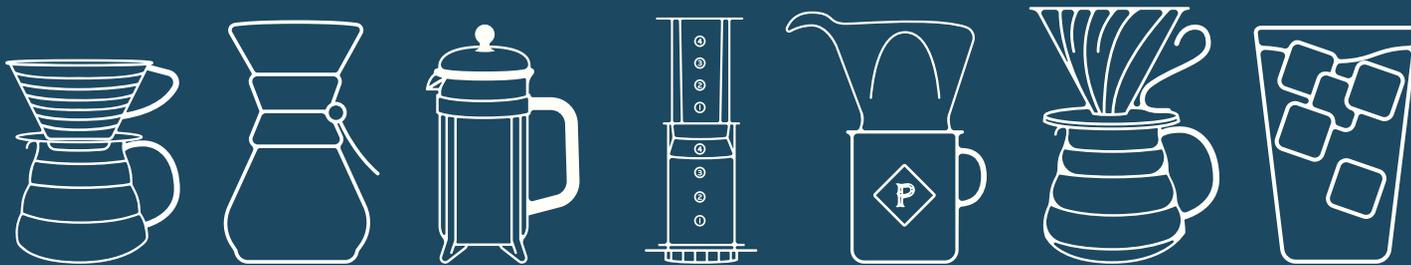


# Prospect

COFFEE ROASTERS



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## BREW GUIDES

FOR THE FOLLOWING BREWING METHODS

KALITA WAVE

CHEMEX

FRENCH PRESS

AEROPRESS

BEE HOUSE DRIPPER

HARIO V60

COLD BREW

### NOTE:

The following coffee-to-water ratios are our preferred recipes. We believe that with proper grind size and technique each will consistently produce the most balanced cup of coffee with its respective brewing method. However, they can absolutely be adjusted according to personal taste. We recommend starting with a 1:15 coffee-to-water ratio for pour over brewers and exploring from there.



## KALITA WAVE



### METHOD HIGHLIGHTS:

Our favorite brewer for an individual cup, the Wave consistently produces clean and balanced coffee thanks to its flat-bottom design and ease of use.

### WHAT YOU NEED:

Burr grinder  
Kettle  
Scale  
Kalita Wave dripper  
Kalita Wave filter  
25g coffee  
350g water (plus additional water to rinse the filter)

### BASIC PARAMETERS:

25 grams coffee  
medium-fine grind  
350 grams water  
2:45-3:00 minute total brew time

## HOW TO BREW:

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### STEP 1

Heat water to a boil (or about 205 degrees if using a digital thermometer).



### STEP 2

Grind coffee medium-fine, or slightly coarser than table salt.



### STEP 3

Place the filter in the Wave and rinse it with a small amount of water.



### STEP 4

Put the ground coffee into the Wave and gently pour about 50g of water over the coffee, or just enough to saturate. Try to keep the amount of water about 2x the weight of the coffee. Let the coffee saturate for about 45 seconds.

**50g**

**45s**

### STEP 5

Slowly pour about 200g of water over the coffee in a circular motion. Once about half of this water has filtered through the coffee, continue to pour the remaining water in roughly 50g increments.



### STEP 6

Remove V60 from mug/server, swirl to ensure even incorporation, and enjoy!



BREW UP A  
**Hit!**



## METHOD HIGHLIGHTS:

The Chemex produces an extremely clean cup with good body due to its relatively thick filters.

## WHAT YOU NEED:

Burr grinder  
Kettle  
Scale  
Chemex brewer  
Chemex filter  
40g coffee  
600g water (plus additional water to rinse the filter)

## BASIC PARAMETERS:

40 grams coffee  
Medium grind  
600 grams water  
3:45-4:00 minute total brew time

# HOW TO BREW:

## STEP 1

Heat water to a boil (or about 205 degrees if using a digital thermometer).



## STEP 2

Grind coffee medium, or similar to course salt.



## STEP 3

Place the filter in the Chemex and rinse it with a small amount of water. This also serves to preheat the Chemex. Pour the water out.



## STEP 4

Place the ground coffee into the Chemex and gently pour about 60g of water over the coffee, or just enough to saturate. Try to keep the amount of water under 2x the weight of the coffee.

60g

45s

## STEP 5

Let the coffee saturate for about 45 seconds.



## STEP 6

Slowly pour about 400g of water over the coffee in a circular motion.



## STEP 7

Gently stir the coffee once or twice in a circular motion. This helps promote an even extraction.



## STEP 8

Once there is enough space, repeat with the remaining water.



## STEP 9

Remove filter from Chemex, swirl to ensure even incorporation, and pour into your favorite mug.



BREW UP A  
Hit!

# FRENCH PRESS



## METHOD HIGHLIGHTS:

The French press is extremely easy to use and produces coffee with a heavier body and mouth feel than most pour over methods.

## WHAT YOU NEED:

Burr grinder  
Kettle  
Scale  
4-cup French Press (double recipe for an 8-cup model)  
Spoon  
Timer  
40g coffee  
550g water (plus additional water to rinse the filter)

## BASIC PARAMETERS:

40 grams coffee  
Course grind  
550 grams water  
4:00 minute total brew time

# HOW TO BREW:

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## STEP 1

Heat water to a boil (or about 205 degrees if using a digital thermometer).



## STEP 2

Grind coffee to a course particle size.



## STEP 3

Preheat the French press by rinsing it with water.



## STEP 4

Put the ground coffee into the press and fill one-third with water.



## STEP 5

Stir the grounds with the spoon to promote degassing and an even saturation. Let the coffee bloom for about 45 seconds.



## STEP 6

Fill the press with water and cover it with the plunger.



## STEP 7

After 4 minutes, slowly push the plunger down to filter the coffee.



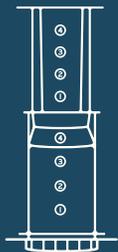
## STEP 8

Pour into a mug and enjoy!



BREW UP A  
P  
*Hit!*

# AEROPRESS



## METHOD HIGHLIGHTS:

Expect emphasized sweetness and a more round, full bodied cup and mouthfeel.

## WHAT YOU NEED:

Burr grinder  
Timer  
Scale  
Aeropress and filters  
Stirring instrument  
Kettle  
235g filtered water (plus additional water)  
Mug or other form of serving device  
Coffee

## BASIC PARAMETERS:

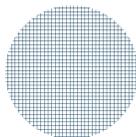
17.5 grams coffee  
Fine grind  
235 grams water  
2:05-2:15 minute total brew time

# HOW TO BREW:

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## STEP 1

Insert either a paper filter or metal disc filter (paper will make a cleaner cup with better clarity, while disc filters will yield heavier body and thicker mouth feel). Rinse filter if using paper.



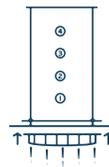
## STEP 2

Weigh out and grind 17.5 grams of the coffee of your choice. Use a grind slightly finer than that used for a V60 (coffee particles should be roughly the size of iodized table salt)



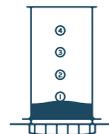
## STEP 3

Attach the basket and filter to the bottom of the brew chamber and place it on your mug or server on a scale.



## STEP 4

Add your ground coffee (Don't forget to use the funnel to avoid spilled grounds and a mess) then tare your scale.



## STEP 5

Start your timer, using 205 degree water (roughly 30-45 seconds off boil), pour water slowly and evenly from your kettle to saturate the grounds and fill the Aeropress. Aim to pour the entire 235 grams within 8-12 seconds.

**235g**

**8 - 12s**

## STEP 6

Once filled, gently stir/agitate the mixture for 10 seconds, then place the plunger on the brew chamber, pulling up subtly to create a pressure seal. Now wait.



## STEP 7

At 1:30 minutes remove the plunger and give the mixture another gentle stir for 5-10 seconds.



## STEP 8

Remove from your scale. Reattach the plunger and slowly push down, applying even uniform pressure. Cease pressure application as soon as you hear a hiss-like noise (Aim for 20 seconds total plunge time).



BREW UP A  
**Hit!**

# BEE HOUSE DRIPPER



## METHOD HIGHLIGHTS:

Consistency and even extraction due to flat bottom. Slow drip and medium-fine grind produces a clean cup accentuating the sweetness and nuanced flavors of the bean.

## WHAT YOU NEED:

Burr grinder  
Scale  
Timer  
Kettle  
Bee House Drripper  
Filters (Melitta #2 or #4),  
Decanter/server  
Filtered water  
Coffee

## BASIC PARAMETERS:

24 grams coffee  
Medium-fine grind  
375 grams water  
2:45-3:00 minute total brew time

# HOW TO BREW:

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## STEP 1

Weigh out 24 grams of fresh coffee and grind to a medium-fine consistency.



## STEP 2

Fold filter along both sealed seam sides. Insert filter into Bee House Drripper. Place dripper on decanter or server and rinse filter with hot water. Swirl water to warm server then discard rinse water.



## STEP 3

Place dripper and server on scale. Add ground coffee, shaking gently to level the grounds. Tare the scale.



## STEP 4

Make sure your water is at roughly 205 degrees. Start the timer and slowly pour 40 grams of water from your kettle onto the grounds, taking care to ensure all grounds are wet in an even manner. Allow wet grounds to bloom from 30-45 seconds.

**40g**  

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**30 - 45s**

## STEP 5

Slowly pour water on the grounds in concentric circles starting in the center and moving outward until the scale reads 225 grams. Take care to pour gently as to not over-agitate the coffee grounds.



## STEP 6

Wait 15-20 seconds then slowly pour the remainder of the water in the manner referenced above, until you poured a total of 375 grams.



## STEP 7

Remove Bee House dripper from decanter or server, swirl to ensure even incorporation, and pour into your favorite mug.



BREW UP A  
**Hit!**

# HARIO V60



## METHOD HIGHLIGHTS:

A bright cup that brings out the high notes in any given roast. Usually lighter bodied with good balance.

## WHAT YOU NEED:

Burr grinder  
Scale  
Timer  
Hario V60 dripper and corresponding filters  
Kettle  
Filtered water  
Mug/server  
Coffee

## BASIC PARAMETERS:

21 grams coffee  
Moderately fine grind  
315 grams water  
2:30 minute total brew time

# HOW TO BREW:

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## STEP 1

Fold filter along sealed edge and place in dripper. Place dripper on mug/server of choice. Rinse filter well, also helping to smooth/stick filter to sides of dripper. Discard rinse water.



## STEP 2

Weigh out and grind 21 grams of the coffee of your choice to a moderately fine consistency (somewhere coarser than Aeropress, but more fine than a Chemex or Kalita Wave).



## STEP 3

Add coffee grounds to the V60 and shake gently to level. Place dripper on server, and place both on a scale. Tare the scale.



## STEP 4

Making sure the water in your kettle is roughly 205 degrees, start your timer and slowly pour 40 grams of water onto the bed of grounds, starting in the center, ensuring that all grounds are wet in an even manner. Allow grounds to bloom anywhere between 30-45 seconds.

**40g**  

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**30 - 45s**

## STEP 5

Slowly and gently pour water in concentric circles, starting in the middle and working your way toward the edge of the dripper, taking care to not pour closer than roughly 1/4 inch from the dripper edge. Do this until your scale reads 150 grams.



## GENERAL NOTE:

A successful V60 is all about pouring gently and evenly, so as not to over agitate the grounds and cause channeling, which will almost certainly lead to an under-extracted cup)

## STEP 6

Slowly and evenly pour water into the dripper in roughly 75 gram increments, allowing roughly 10 seconds between pours, and never allowing the water to completely pass through the grounds thus exposing them to air. Do this until you have reached 315 grams of total brew volume.

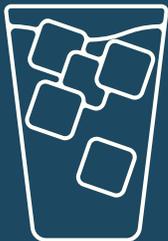


## STEP 7

Remove V60 from mug/server, swirl to ensure even incorporation, and enjoy!



## COLD BREW



### METHOD HIGHLIGHTS:

Cold brewing yields a low acid coffee that is smooth, rich, and sweet.

### WHAT YOU NEED:

Burr grinder  
Scale  
Large vessel with lid (a large jar or pitcher will work)  
Drip coffee filters or Fine gauge cheesecloth  
Filtered water  
Coffee

### BASIC PARAMETERS:

Ratio of 1:4 or 1:5 coffee to filtered water, depending on taste, to produce cold brew concentrate (i.e. 12 ounces ground coffee to 48 ounces filtered water)  
Coarse grind  
18-20 hours total brew time at room temperature (ideally between 68-72 degrees)

## HOW TO BREW:

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### STEP 1

Decide how much cold brew you intend to make based on the listed ratio and the capacity of your brewing vessel.

### STEP 2

Grind beans coarse and pour into brewing vessel.



### STEP 3

Slowly fill vessel with room temperature filtered water to your desired brew ratio.



### STEP 4

Stir coffee grounds and water to ensure they are properly combined and all grounds are wet. Cover loosely and let sit for 18-20 hours (be sure to place your cold brew in a location that is relatively temperature stable and wont be impacted by the sun or other factor that could cause fluctuation)

# 18 - 20 HRS

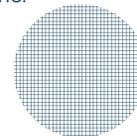
### STEP 5 (OPTIONAL)

Gently stir cold brew around the halfway point of the brew process to further ensure proper uniform extraction.



### STEP 6

After the allotted brew time has passed, strain the cold brew either through a large drip coffee filter or fine gauge cheesecloth. If coffee fines or particles are still visible after filtration, it may be necessary to filter the cold brew a second time.



### STEP 7

Pour filtered cold brew concentrate into a large jar or pitcher and store in the refrigerator. Dilute at a ratio of 1 part cold brew to 1.5 parts your choice water, ice, milk, etc., and enjoy!



### NOTE:

This ratio should be adjusted up or down to suit your particular taste or preference. The cold brew concentrate should be consumed within two weeks of being brewed when stored in a refrigerated sealed container.

BREW UP A  
P  
*Hit!*