



Origami Drip Brewer Recipes

Origami paper

Coffee: 15g
Grind: Medium
Water: 250g
Temp: 94 degrees Celsius

0:00 Min

30g of water for bloom. Swirl 3x clockwise ensuring whole bed is soaked.

0:30 Min

Pour to 150g in 10 secs with a clockwise spiral motion beginning & ending in the center.

1:00 Min

Pour to 200g in 10 secs again with the same clockwise spiral motion.

1:20 Min

Pour to 250g in 10 secs - finish with one gentle clockwise swirl.

Kalita paper

Coffee: 16g
Grind: Medium
Water: 250g
Temp: 94 degrees Celsius

0:00 Min

35g of water for bloom in a zig-zag motion.

0:30 Min

Pour to 100g in 10 secs with a clockwise spiral motion beginning & ending in the center.

0:50 Min

Pour to 150g in 10 secs again with the same clockwise spiral motion.

1:15 Min

Pour to 200g in 10 secs.

1:40 Min

Pour to 250g in 10 secs.