



Pourover



Recommended Parameters:
25g of coffee, medium grind
400g of water at 96°C (1:16 ratio)

1. Heat up some water in a kettle.
2. Grind the coffee.
3. Place a paper filter in the brewer and rinse it with some hot water. (This heats up the brewer and removes any paper taste from the filter)
4. Place the brewer on a scale and tare it.
5. Add the ground coffee to the filter. Verify the weight and calculate your target brew water amount according to the brewing ratio. Tare the scale again.
6. Start your timer, and add 50g of water to the coffee and stir, making sure all the coffee is wet.
7. Wait 30 seconds, then pour about 250g of water in a controlled circular motion. Stir gently, and then pour the remaining amount of water.
8. Wait for the water to drip through. You should aim for a total brewing time of 3 minutes.