

# CONGO MUUNGANO BREWING GUIDE



**1:13 ratio**

## BREWING :: FRENCH PRESS

**55gr coffee**  
**715gr filtered water at 201°**

## PREPARATION

1. Heat water to 201°
2. Grind coffee coarse and add to French Press
3. Fill with all of the water ensuring grounds are saturated
4. Give grounds a quick stir
5. Place strainer lid on top and steep for 4 minutes
6. Plunge and serve



**1:12 ratio**

## BREWING :: CHEMEX

**6 Cup**  
**35gr coffee**  
**420gr filtered water at 190°**

## PREPARATION

1. Heat water to 190°
2. Weigh coffee then grind for Chemex (medium grind)
3. Place a folded Chemex filter in the brewer with the layered side against the spout
4. Pre-wet the filter with hot water then empty any residual water from Chemex
5. Put ground coffee in cone and shake to level
6. Start timer. Aim for a brew time between 4 - 5 minutes
7. Slowly add 70gr of water to pre-wet and create your bloom, making sure to wet all of the coffee grounds
8. As the bloom begins to turn concave, pour water in a circular motion, in 100g increments, keeping the water roughly level
9. Don't let the coffee go dry during brew process. Pour the new water over the grounds and not down the wall of the filter



## BREWING :: HARIO V60

**1:15 ratio**  
**27g coffee**  
**405g filtered water at 195°**

## PREPARATION

1. Heat water to 195°
2. Weigh coffee then grind medium fine, or to the consistency of sea salt
3. Place filter in cone. Pre-wet filter with hot water then empty any residual water
4. Add ground coffee to filter then tap to level grounds
5. Pour approx 50g of water over grounds to evenly wet. Allow the coffee to bloom for 30 seconds or until coffee bed stops bubbling
6. Pour remainder of water in short increments, keeping motion circular and not letting the grounds dry
7. Overall brew time should be between 2-3 minutes

*Look for honeydew and red grape with high acidity*