

# MYANMAR HTA MIN PAUNG BREWING GUIDE



1:16 ratio

## BREWING :: FRENCH PRESS

9 Minute Recipe

**SMALL**

32gr coffee

500gr filtered water at 200°

**LARGE**

54gr coffee

855gr filtered water at 200°

## PREPARATION

1. Heat water to 200°
2. Grind coffee medium (automatic drip)
3. Fill French Press with coffee and all of the water ensuring grounds are saturated
4. Steep for 4 minutes without lid
5. Break the top crust of grounds with a spoon, remove foam and floating particles.
6. Wait 5 minutes then strain (not plunge) to serve

*Flavor Notes: Fruit forward with citric acidity.  
Natural process flavors most prominent.*



1:16 ratio

## BREWING :: CHEMEX

6 Cup

35gr coffee

560gr filtered water at 200°

## PREPARATION

1. Heat water to 200°
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 tap 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

1:16 ratio

25g coffee

405g filtered water at 200°

## PREPARATION

1. Heat water to 200°
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

*Flavor Notes: Deep fruit with velvet body.  
Complexity as it cools.*