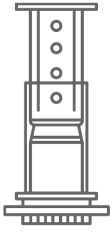


GUATEMALA CONCEPCIÓN HUISTA BREWING GUIDE



BREWING :: AEROPRESS

27gr coffee,
drip grind

220gr + 80gr filtered water at 185°

PREPARATION

1. Using the upright method, pre-wet paper filter and attach cap to chamber
2. Place AeroPress on serving vessel then add coffee to chamber
3. Pour in 220g of water, making sure to wet all grounds
4. Barely insert plunger and wait 30 seconds
5. Plunge for 10 seconds
6. Add remaining 80g of water to your final brew and serve!



BREWING :: CHEMEX

6 Cup
35gr coffee, ground medium
560gr filtered water at 200°

1:16 ratio

PREPARATION

1. Place a folded Chemex filter in the brewer with the layered side against the spout
2. Pre-wet the filter with hot water then empty any residual water
3. Put ground coffee in cone and tap to level grounds
4. Slowly add approx 70g of water to pre-wet and create your bloom, making sure to wet all of the coffee grounds
5. As bloom begins to turn concave, add remainder of water in 100g increments, keeping motion circular and not letting the grounds dry
6. Overall brew time should be between 4-5 minutes



BREWING :: HARIO V60

1:16 ratio
25gr coffee
405gr filtered water at 200°

PREPARATION

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