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Cone dripper, V60 and Chemex brew guide

Step 1. Rinse the paper filter carefully with hot water and leave it to "dry" for preferably 5-10 minutes. Collect the rinsing water and if possible save it for watering plants, washing windows etc.

Step 2. Weigh out 30 grams of coffee for 500ml of water

Step 3. Grind the coffee for filter and place it in the V60/Chemex

Step 4. Put the brewer on a kitchen scale and tare the scale

Step 5. Start the timer and immediately pour around 60-70ml of water over the coffee. Give it a couple of swirls to make sure all coffee grounds are soaked.

Step 6. After the 30 seconds pour a couple of small circles avoiding pouring on the paper filter and then continue pouring steadily in the middle until you reach 250 g.

Step 7. At 1 minute start the third pour repeating the same technique – pour a couple of circles and then go back to the middle with a steady pour reaching 375ml.

Step 8. After 1 minute and 30 seconds start the last pour repeating previous pouring technique and pour up to 500ml finishing pouring after around 1.40-1.50 minutes.

Step 9. Let the water go through the coffee and remove the filter when it starts dripping slowly. The total brew time should be somewhere between 3-3.30 minutes.

*Fun tip – add a couple of grams of lemon juice or a few drops of vinegar to your brew water if you think that your coffee taste a bit chalky and flat. This will affect the alkalinity of the water and hopefully help extract more of the acidity in the coffee. This obviously depends on the water quality you have as a starting point but it is a cheap and very easy way to potentially brew much better tasting coffee without an advanced filtration system. We do not support using bottled water except for when it is a general health recommendation due to pour water quality. There is also several filter kettles on the market that is good for filtering tap water, removing particles, impurities, metals and carbonate hardness.

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