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## steps to make the perfect pour-over



**Step 1:** Grind 25g of whole bean coffee.

**Step 2:** Heat the water to a boil.

**Step 3:** Unfold the coffee filter and place into the pour-over cone.

**Step 4:** Place the pour-over cone onto the mug.



**Step 5:** Wet the coffee filter with the boiled water and dump the water out of the mug.

**Step 6:** Dump the ground coffee into the moist filter. Then shake the grounds to flatten out the bed of coffee.

**Step 7:** Place the pour-over cone and mug onto the scale.



**Step 8:** Zero out your coffee scale.

**Step 9:** Slowly pour the water into the center of the coffee bed – make sure that all the coffee is wet and the scale reads 50g.

**Step 10:** Wait 45 seconds for the coffee to bloom.



**Step 11:** Continue to pour in slow, small, concentric circles, starting at the center of the coffee grounds until the scale reads 350g.

**Step 12:** Allow your coffee to cool for two minutes to prevent burning your mouth or throat.

