

L A M I L L

HARIO V60 POUR-OVER

Brew Recipe

Brew Size	12 oz
Coffee Dose	23 g
Brew Water	375 g
Ratio	1:16.3
Grind	Medium
Time	3 minutes

Items Needed

Coffee Beans
Filtered Water
Burr Grinder
Gooseneck Kettle
Gram Scale
Timer
Thermometer



Prep

1. Bringing water up to 200-205°F takes about 4-5 minutes, so it's best to start that first.
2. While the water is heating up, weigh the coffee beans on a digital gram scale.
3. Grind coffee on a medium grind setting. The grounds should look similar in size to coarse sand. Use a coarser setting if brewing a dark roast.
4. With your hot water prepared in a gooseneck kettle, place a paper filter in the V60 cone and pour enough hot water to wet the filter thoroughly. This will also pre-heat the cone and vessel. Discard this water before continuing.
5. Put the ground coffee in the filter, place the V60 and brew vessel on a scale and zero it out by hitting the tare or zero button.

Bloom

1. Make sure your water is 200-205°F (93-96°C). For dark roasts, 190-195°F (87-90°C).
2. Start a countup timer and pour 45-50g of hot water on the coffee, aiming to leave no dry spots. This is called the "bloom" when CO₂ will bubble out of the coffee if it is freshly roasted and freshly ground.

Wait, Pour, Repeat

1. Wait until the timer reads 0:35 then slowly pour water over the coffee in small circles until the scale reads 155g.
2. Pause until the timer reads 1:15 and pour water until the scale reads 265g.
3. Wait until the timer reads 1:55 and pour water until the scale reads 375g.
4. Allow the remaining water to drip through the filter. It should finish in about 3 minutes.