

L A M I L L

JAPANESE ICED COFFEE

Brew Recipe

Brew Size	20 oz
Coffee Dose	50 g
Ice	225 g
Brew Water	450 g
Ratio	1:13.5
Grind	Medium
Time	3 minutes

Items Needed

Coffee Beans
Filtered Water
Ice
Burr Grinder
Gooseneck Kettle
Gram Scale
Timer
Thermometer
Hario Hot/Iced V60



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 cone and pour enough hot water to wet the filter thoroughly.
5. Weigh the ice and add to the brew vessel or ice container if using Hario Hot/Iced V60.
6. Put the ground coffee in the filter, place the cone and brew vessel on a scale and zero it out.

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 75-80g 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 0:45 then slowly pour water over the coffee in small circles until the scale reads 200g.
2. Pause until the timer reads 1:15 and pour water until the scale reads 325g.
3. Wait until the timer reads 1:55 and pour water until the scale reads 450g.
4. Allow the remaining water to drip through the filter. It should finish in about 3 minutes.
5. Discard the filter then stir or swirl the coffee. All the ice should be melted and the coffee should be cool. Pour over ice and enjoy!