

L A M I L L

HARIO SYPHON

Brew Recipe

Brew Size	12 oz
Coffee Dose	23 g
Brew Water	375 g
Ratio	1:16.3
Grind	Medium
Time	2 minutes

Items Needed

Coffee Beans
Filtered Water
Burr Grinder
Gooseneck Kettle
Gram Scale
Timer
Thermometer
Coffee Syphon
Cloth Syphon Filter
Butane Burner
Spoon or Stir Stick



Prep

1. Boil water in a kettle.
2. While the water is heating up, weigh the coffee beans on a digital gram scale.
3. Grind coffee on a medium grind setting.
4. Attach the cloth filter clip to the stem of the brew chamber of the syphon, making sure that the filter is centered.
5. Mount the brew chamber on the bottom globe of the syphon and pour about 10 fl oz of water into the syphon to preheat both sections.
6. Detach the brew chamber and discard the preheating water from the bottom globe.
7. Place the bottom globe onto a scale and press the "Tare" button to zero it out.
8. Add 375g of hot water to the bottom globe. You can now set the scale aside. Remount the brew chamber on the bottom globe, making sure that it is firmly sealed.
9. Place the butane burner under the bottom globe and set on high heat. When the water gets hot enough, steam pressure forming in the bottom globe will push the water up to the brew chamber.
10. Once the water is in the brew chamber, lower the butane burner to about medium heat.

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Brew

1. Make sure your water is 195-200°F (90-93°C). For dark roasts, 190-195°F (87-90°C). Adjust butane burner as needed to achieve proper temperature. If it's too hot, stir the water a little to cool it down.
2. Start a countup timer and add the ground coffee.
3. Stir the coffee grinds gently using a spoon or stir stick in a back and forth motion from front to back and left to right. The purpose here is to make sure all coffee grinds are saturated with water.
4. Once the countup timer reads 0:45, give one more gentle stir in the same manner as the first.
5. Wait until the timer reaches 1:30, then turn off the butane burner and remove from under the syphon.
6. Stir one final time but this time in a gentle circular motion, twice around the brew chamber.
7. The steam pressure will release and begin drawing the brewed coffee through the filter.
8. Once all the coffee has been pulled down into the bottom globe, wait until the brew chamber is cool enough to handle and carefully detach it.
9. Your syphon coffee is ready to serve! It will be hotter than many other methods of brewing, so be careful to not drink it immediately after brewing.