

Chemex – 3 cup



Designed in the 1940s, the secret to the clarity in a Chemex cup is in the heavy paper filter which traps bitter fats and oils, resulting in a coffee which is light, bright and delicately nuanced.

You will need

- 3 cup Chemex coffeemaker
- Chemex Half-Moon Filter
- Adjustable grinder
- Programmable water boiler or kettle
- Pour-over kettle (for best practise)
- Hario VST-2000 scale timer
- 26g fresh Kokako Coffee
- 400ml fresh, filtered water + additional for rinsing your paper filter

Keys to a good extraction

Use high quality, freshly ground Kōkako coffee beans. When pouring, you should look for dark spots on the surface of the slurry and target your pour to submerge these spots. Always pour in a slow and controlled way. When extracted properly, the coffee bed should be flat or subtly domed and the filter wall should be clean.

Method

- 1** Boil water to 95°C and weigh out 26g of whole bean coffee. If you are using a standard kettle bring the water to the boil then allow it to stand for 30 seconds. This will give you an ideal brewing temperature of 95°C.
- 3** Fold the Chemex Half-Moon Filter in half. Fold the small quarter circle extension at the bottom over and then fold the entire filter in half again. Separate the 3rd and 4th layers of the folded circle, opening it into a cone and place it into the Chemex. Place the thicker, multi-layered side of the filter against the pouring spout. This will allow air to escape during the brew process.
- 4** Rinse the filter with plenty of hot water. This preheats the Chemex and also ensures any flavours from the new filter paper are flushed out before the coffee is brewed. Leave the filter in place and discard this water.
- 5** Grind your coffee to a medium – coarse grind and add it to the filter. Place your Chemex on your scales and tare to zero.
- 6** Pour over a small amount of water (around 80ml), just enough to wet the grinds without making them float. This will initiate the “bloom” period. The key is to saturate all the grinds evenly by pouring in a circular motion. Start the timer from the moment the water hits the coffee, and allow the coffee to bloom for around 30 seconds.
- 7** Continue pouring in a circular motion avoiding the sides of the Chemex filter. Keep a close eye on the scales, and add around 100ml of water on each pour in 10-20 second intervals up to a total of 400ml. Brewing time should ideally be around 4 minutes. If the water level gets too high, pause for a moment to let it fall and then slowly continue. Try your best to not fill up the filter to the rim of the Chemex - keep the slurry level at least 4cm below the top of the Chemex to prevent the filter from collapsing.
- 8** Once all the water has filtered through, remove the filter. Your Chemex is now ready to enjoy.

Happy Brewing!