

# Chemex – 6 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 cup which is light, bright and delicately nuanced.

## You will need

- 6 cup Chemex
- Chemex 6-8 Cup Filter
- Adjustable grinder
- Programmable water boiler or kettle
- Pour-over kettle
- Hario VST-2000 scale timer
- 38g fresh Kokako Coffee
- 600ml 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 38g 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** Open the Chemex filter into a cone and place into the Chemex.
- 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 100ml), 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 600ml. Brewing time should ideally be around 5 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!**