

Brewing 101 With CHEMEX®

How to Brew the best cup you have every time you have it

Like all good things, full flavor takes time — and your own special touch. The CHEMEX® Coffeemaker delivers only the elements essential to rich coffee flavor, so that your personal taste and approach shine through.



Step 5: First pour

After the grounds bloom, slowly pour the brewing water over the grounds while keeping the water level well below the top of the CHEMEX® (quarter inch or more).

Step 6: Brew on

Slowly pour the remaining water over the grounds, using a circular or back-and-forth motion as you pour to ensure an even soaking of the grounds.



Step 7: Toss the filter

Once the desired amount of coffee is brewed, lift the filter with spent grounds out of the brewer and discard.



Step 8: Enjoy the perfect cup

Pour your freshly made coffee into your CHEMEX® mug and indulge in the flavor.



Stay warm

In order to keep your coffee warm you may place the CHEMEX® directly on either a glass stove top or gas flame both at low heat. If you have an electric coil stove top, you must utilize the CHEMEX® stainless steel wire grid (TKG) in between the CHEMEX® and the coils to prevent breakage. Be sure that there is a small amount of liquid in the carafe before placing it on a warm heating element.



Keep it clean

A carefully cleaned and handled CHEMEX® brewer will give you a lifetime of service. Remove the wooden handle and continue to hand wash with warm soap and water, or place the coffeemaker securely in the dishwasher.



A Perfect Pairing

The blending of art and science doesn't end with the CHEMEX® coffeemaker. Our CHEMEX® 2-Quart Water Kettle achieves the perfect brewing temperature with functional elegance. Made from heavy-walled heat-resistant glass, our flat-bottomed kettle will ensure a delightful boiling and brewing process. The unique silicone stopper keeps the brewed water at peak temperature while venting steam, so the neck stays cool to the touch for safe handling.



Warning: Do not place the CHEMEX® Water Kettle directly on an electric coil stove top. For use with an electric coil stove top we recommend using our CHEMEX® stainless steel wire grid (TKG) between the kettle and the coils to prevent breakage and personal harm.



Step 1: Get into the grind

Select your favorite whole bean coffee you want to enjoy and grind it to medium coarse ground.

Optional Tip: We suggest using a burr grinder because it delivers a more consistent particle size, allowing for a more even extraction and fuller bodied cup of coffee.



Step 2: Filter up

Open a CHEMEX® Bonded Coffee Filter into a cone shape so that one side of the cone has three layers, and place it into the top of the CHEMEX® brewer. The thick (three-layer) portion should cover the pouring spout.

Optional Tip: Dampen the filter with warm water to rinse and preheat the brewer. Once the water has drained through the filter completely, pour it out of the brewer while keeping the filter sealed against the coffeemaker wall.



Step 3: The scoop

Put one rounded tablespoon of ground coffee for every 5 oz. cup into the filter cone. Feel free to use more if you prefer it stronger; our CHEMEX® brewing process eliminates bitterness.

Tip: On all brewers except the pint size model, the "button" indicates the carafe is half filled and the bottom of the wooden collar/spout indicates it's full. On the pint size brewer, the button is the full marker.



Step 4: Let it bloom

Once you have brought the appropriate amount of water to a boil, remove it from the heat and allow it to stop boiling vigorously.

Pour a small amount of water over the coffee grounds to wet them, and wait for about 30 seconds for them to "bloom", releasing the most desirable coffee elements from the grounds.

Optional Tip: Perfect brewing temperature is about 200°F.



Step 5: First pour

After the grounds bloom, slowly pour the brewing water over the grounds while keeping the water level well below the top of the CHEMEX® (quarter inch or more).