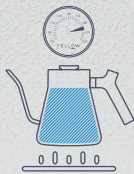


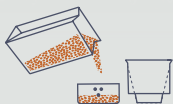
Stagg [x] Dripper

Pour-Over Brew Guide



① Water Temperature Is Critical

Fill Stagg Kettle to just below handle. Heat water until temperature reaches highlighted brew range (195 - 205 F) on thermometer.



② The Ratio Matters

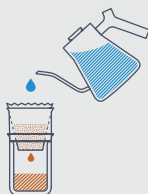
For one serving, measure 20g (to the single dot on the ratio aid). Grind coffee to a medium coarseness.

servings	single	double
water	10 ounces	20 ounces
coffee	20 grams	40 grams



③ Prep The Dripper

Place filter in dripper. Pour hot water to fully wet filter and warm dripper. Empty Tasting Glass of water. Dump your coffee grinds into the dripper and shake lightly to flatten coffee bed.



④ The Bloom Is Key

Start pouring at center of dripper, working your way out to the sides. Pour about 40 grams of water, or 2 times the amount of coffee you use. Wait 30 seconds for coffee to "bloom" and release CO₂.



⑤ The Perfect Pour

Continue pouring evenly from the center of the dripper, outward in a circular path. Pouring should take an additional 2:30-3 minutes. Stop once the coffee level reaches 10 oz of coffee, or reaches the double-to-single wall connection line on Stagg Tasting Glass. Place dripper on ratio aid to catch drips.