



CHEMEX

brew guide

RECIPE

18oz

Ground Coffee

35-37g

Grind Setting

medium

Water

600g

Pouring Time

3:00

Total Time

5:00

STEP-BY-STEP GUIDE

- 1 Heat fresh, filtered water to at least 200°F
- 2 Place appropriate filter in brewer with triple thickness on the spout side, rinse with hot water, then discard rinse water
- 3 Place carafe on a scale, add freshly-ground coffee, then re-zero scale
- 4 Start timer and pour 120-150g water over coffee bed, wetting all grounds, then pause 30 seconds
- 5 Pour 130g of additional water in a spiraling pattern, then pause 30 seconds
- 6 Add remaining water 100g at a time in a spiraling pattern, pausing after each pour
- 7 Once brewing has finished, stir and enjoy!

TROUBLESHOOTING TIPS

If total brewing time is too fast and/or flavor is overly sour, adjust grind finer

If total brewing time is too slow and/or flavor is overly bitter or flat, adjust grind coarser

Learn more at pureintentionscoffee.com