



# GRAVITY DRIP

*brew guide*

## RECIPE

9oz

Ground Coffee	18-20g
Grind Setting	medium fine
Water	320g
Pouring Time	2:00
Total Time	3:00

## STEP-BY-STEP GUIDE

- 1 Heat fresh, filtered water to at least 200°F
- 2 Place appropriate filter in brewer, rinse with hot water, then discard rinse water
- 3 Place brewer and carafe on a scale, add freshly-ground coffee, then re-zero scale
- 4 Start timer and pour 30-50g water over coffee bed, wetting all grounds
- 5 Pause 30 seconds to allow coffee to bloom
- 6 Pour 100g additional water in a spiraling pattern, then pause 10 seconds
- 7 Add remaining water 50g at a time, spiraling outward, pausing after each pour
- 8 Once brewing has finished, 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](https://pureintentionscoffee.com)