



# STEEP & RELEASE

*brew guide*

## RECIPE

9oz

Ground Coffee	18-20g
Grind Setting	medium
Water	320g
Steeping Time	2:45
Total Time	4:00

## 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 drain and discard rinse water
- 3 Place brewer on a scale, add freshly-ground coffee, then re-zero scale
- 4 Start timer and pour 50g water over coffee bed, wetting all grounds
- 5 Pause 30 seconds to allow coffee to bloom
- 6 Pour remaining water in a spiraling pattern, then cover brewer to retain heat
- 7 When steeping time is finished, place brewer on carafe and open valve to release coffee from brewer
- 8 Once coffee has finished dripping, enjoy!

## TROUBLESHOOTING TIPS

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

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

Learn more at [pureintentionscoffee.com](https://pureintentionscoffee.com)