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THE BEST BREWS START WITH



freshly roasted & ground coffee (we like Rwandan)



filtered water heated to between 195°F - 205°F



1.6g-2g whole bean coffee per 1 oz. water, adjusted to taste.

YOU'LL NEED

a gooseneck kettle / a scale / an 8-cup chemex filters / 48g coffee / 740g water

- Insert a filter into the Chemex and rinse. Pour out rinse water.
- 2. Put 48g of coffee into the filter.
- 3. Pour hot water over the grounds until they are fully saturated, aiming for around 100g.
- 4. Allow gas to escape from the grinds until no new bubbles are forming, typically 45 seconds for fresh coffee.

- 5. Continue pouring in bursts until you reach 740g. A good Chemex will take 3.5 4.5 minutes, too much longer may be a sign that you need a coarser grind.
- 6. Allow water to drain, then remove the filter.
- 7. Pour into a pre-heated mug (if you'd like) and enjoy!

