

## Brewing guide

Fold the filter paper at each hem and then rinse the filter paper with hot water, place in the cone, add 60 Grams of coffee, and gently shake it side to side to level the coffee off.

It should be nice and even

With the water filled to 8 cups, put the cone into place at the top of the Moccamaster, and place the carafe beneath it, making sure the carafe has pushed in the little white button at the base.

Once the water is moving and starts hitting the coffee, start a timer. At the 30-second mark, grab a paddle and give the coffee a mix. You want to make sure the water dispensed so far has got every last grain of coffee wet.

If the brew takes longer than 7 minutes, then you've ground the coffee too fine—go a notch or two coarser. If the brew takes less than 5 minutes, you've gone too coarse—go a notch or two finer.

