



CAMPBELL & SYME
· LONDON ·

CHEMEX

30g of coffee (we use ratio 60g of coffee for 1l of water)

500g of filtered water (90-94°C)

Chemex brewer & suitable paper filters

Timer, paddle, scale & grinder

Boil the kettle. Measure 30g of coffee and grind to caster sugar coarseness. Place filter paper into Chemex brewer. Rinse paper filter with a sufficient amount of water to preheat the vessel. Discard the water.

Add the ground coffee to the brewer. Shake gently to level the surface. Slowly pour enough water onto the grounds to evenly wet all the coffee and gently stir a couple of times. After 30 seconds start slowly pouring the rest of water. Try pouring in steady circular motion and avoid pouring in the sides of the vessel. Once you've added all water (at about 4min) gently stir a couple of times to stop coffee sticking on the walls and 'sitting' at the bottom – this will ensure even extraction. Let drip the water through until the coffee surface looks relatively dry.

Discard the paper with the used coffee.

Enjoy your coffee!



#campbellandsyme