



CAMPBELL & SYME  
· LONDON ·

# V60 / POUROVER

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15g of coffee (we use ratio 60g of coffee for 1L of water)

250g of filtered water (90-94°C)

V60 (or other) brewer & suitable paper filter

Timer, paddle, scale & grinder

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Boil the kettle.

Measure 15g of coffee and use medium grind.

Place filter paper inside the brewer, rinse the filter with hot water. Add the ground coffee to the brewer. Shake gently to level the surface. Slowly pour enough water to wet the grounds and gently stir a couple of times.

After 30s pour slowly the rest of the water. Try pouring in steady circular motion and avoid pouring in the sides of the vessel. Once you've added all water (at about 2min) gently stir a couple of times to stop coffee sticking on the walls and 'sitting' at the bottom – this will ensure more even extraction. Let drip the water through until the coffee surface looks relatively dry.

Discard your paper filter with the coffee in the bin.

Enjoy your coffee !



**#campbellandsyme**