



**NEXTLEVEL**  
• BREWER COMPANY •

## NextLevel Recipes

### Suggested Recipes

#### 1:12 + Dilute

This is the most immersive brew and least acidic

**Beverage Size:** 500g

**Grind:** 500 – 800 microns (Depends on roast level)

**Dose:** 30g

**Water:** Brew – 360g | Total 500g

**Temp:** 202 – 210 (depends on the roast level)

#### Instructions

- **Start:** Pour in 100g to start the bloom.
- **1:00:** Begin a slow pour until the total is 360g.
- **End:** Remove brewer, tare scale and add 140g dilute to brew.

#### Flash Brew | 1:12

Enjoy sweet full bodied cold coffee

**Beverage Size:** 500g

**Grind:** 500 – 800 microns (Depends on roast level)

**Dose:** 30g

**Water:** 360g

**Ice:** 140g

**Temp:** 202 – 210 (depends on the roast level)

#### Instructions

- **Prepare:** Add 140g ice into carafe or coffee vessel
- **Start:** Pour in 100g to start the bloom.
- **1:00:** Begin a slow pour until the total is 360g.
- **End:** No Dilute.

#### 1:14 + Dilute

For a nice sparkling brightness, try to keep the water column lower

**Beverage Size:** 500g

**Grind:** 500 – 800 microns (Depends on roast level)

**Dose:** 30g

**Water:** Brew 420g | Total 500g

**Temp:** 202 – 210 (depends on the roast level)

#### Instructions

- **Start:** Bloom with 100g
- **1:00:** Begin slow pour to 220g.
- **Next:** When the brewing water is about a centimeter from the bed pour until the total is 320g.
- **Next:** When the brewing water is about a centimeter from the bed pour until the total is 420g.
- **End:** Remove brewer, tare scale and add 80g dilute to brew.

#### 1:17 No Dilute | 18g | Double Bloom

Mostly diffusion brewing. Expect high TDS / Complex Coffee

**Beverage Size:** 306g

**Grind:** 400 – 450 microns (Depends on roast level)

**Dose:** 18g

**Water:** Brew – 306g

**Temp:** 204 – 208 (depends on the roast level)

#### Instructions

Vigorous dry shake / swirl to migrate fines down

Carefully level bed with WDT tool, or similar

- **Start:** Pour in 40g to start the bloom.
- **Swirl slowly**
- **1:00:** Pour in 40g for the 2<sup>nd</sup> bloom
- **2:00:** Begin a slow pour up to 306g
- **Next:** Give it a slight swirl after the last pour.
- **End:** Finishes around 6:00 – 7:00. No dilute added

More pours / lower water column will generally increase acidity.

#### 1:17 No Dilute | 20g | Declining Temps

Mostly diffusion brewing. Expect high TDS / Complex Coffee

**Beverage Size:** 340g

**Grind:** 420 – 470 microns (Depends on roast level)

**Dose:** 20g

**Water:** Brew 340g

**Temp:** 206 – 210 (depends on the roast level)

#### Instructions

Vigorous dry shake / swirl to migrate fines down

Carefully level bed with WDT tool, or similar

- **Start:** Bloom with 60g at 210°
- **Swirl or agitate**
- **1:00:** Begin a slow pour up to 260g at 205°
- **Next:** When the brewing water is about 1cm above the coffee bed pour up to 340g at 190°
- **Next:** Give it a slight swirl after the last pour.
- **End:** Usually takes around 5:30 to 6:30 to finish. No dilute.

#### 1:19 No Dilute

Mostly diffusion brewing. Expect high TDS / Strong coffee

**Beverage Size:** 500g

**Grind:** 800 – 1,000 microns

**Dose:** 27g

**Water:** Brew 500g | Total 500g

**Temp:** 202 – 210 (Depends on roast level)

#### Instructions

- **Start:** Bloom with 100g
- **1:00:** Begin a slow pour up to 300g.
- **Next:** When the brewing water is about a centimeter from the bed begin pouring until the total is 500g.
- **End:** No dilute added.

#### 1:19 No Dilute | Declining Temp

This works well with light roasts and Anaerobic process

**Beverage Size:** 500g

**Grind:** 800 – 1,000 microns

**Dose:** 27g

**Water:** Brew 500g

#### Instructions

- **Start:** Bloom with 100g at 210°
- **1:00:** Pour until 200g with 205°
- **2:00:** Pour until 300g with 200°
- **3:00:** Pour until 400g with 195°
- **4:00:** Pour until 500g with 190°
- **End:** No dilute.



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