



**NEXTLEVEL**  
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## NextLevel Pulsar Recipes

### Suggested Recipes

#### Pulsar | Batch Brew | 1:17

Mostly Percolation / Balanced Extraction

**Dose:** 40g

**Water:** Brew 580g

**Beverage Size:** 600g

**Grind:** 1000 - 1,300 microns

##### Instructions

Rinse filter, close valve, add dispersion cap, and tare scale.

- **Start:** Add approx 120g | Add coffee (WWDT)
- **0:30 - 1:00:** Open valve.
- **Next:** Pour in the center of the cap in multiple pours, keeping the brew water column between 200-300ml, pouring until the total is 620g (accounting for dose).
- **TBT:** 4:30 - 5:30 (depending on valve/grind)
- **End:** Remove brewer, tare scale and add 100g dilute to brew.

#### Pulsar | Steep & Flush | 1:17

Faster Brews / Higher Body / Balanced Extraction

**Dose:** 20g

**Water:** Brew 340g

**Beverage Size:** 295g

**Grind:** 600 - 800 microns

##### Instructions

Rinse filter, close valve, add dispersion cap, and tare scale.

- **Start:** Add approx 100g | Add coffee (WWDT)
- **Next:** Add water up to 190g
- **1:30 - 2:00:** Open valve. (Partially?)
- **Next:** Cool kettle 10° - 15° (F) Pour in the center of the cap in multiple pours, keeping the brew water column between 3 and 1 centimeter above the bed, pouring until the total is 360g (accounting for dose).
- **TBT:** 3:30 - 4:30 (depends on valve/grind)

#### Pulsar | Dry Filter | 18/305

Mostly diffusion / Larger bloom / Higher Sweetness

**Dose:** 18g

**Water:** Brew 305g

**Beverage Size:** 260g

**Grind:** 800 - 1,000 microns

##### Instructions

- **Dry Filter, Close Valve, Add Coffee**
- **Start:** Bloom with 100g (WWDT)
- **1:00:** Open valve.
- **1:30:** Pour up to 200g.
- When the brewing water is about a centimeter above the bed, pouring until the total is 305g.
- **TBT:** 4:00 - 5:00 (depending on coffee)

#### Pulsar | Basic Recipe | 1:17

Mostly diffusion, Higher clarity / Higher acidity

**Dose:** 20g

**Water:** Brew 340g

**Beverage Size:** 295g

**Grind:** 800 - 1,000 microns

##### Instructions

- **Dry Filter, Close Valve, Add Coffee**
- **Start:** Bloom with 60g (WWDT)
- **0:30 - 1:00:** Open valve.
- **Next:** Pour in the center of the cap in multiple pours, keeping the brew water column between 3 and 1 centimeter above the bed, pouring until the total is 340g.
- **TBT:** 4:00 - 5:00 (depending on coffee/grind)



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