



POUROVER

BREW GUIDE

DOSE: 15g
WATER: 225g
BREW TIME: 2:30 minute
GRIND SIZE: *medium (slightly coarser than caster sugar texture)*



STEP 1:

Boil your kettle and grind your coffee.

STEP 2:

Pre-wet your filter paper, and vessel to get rid of any unwanted papery tastes and to preheat your equipment.

Remove this water before brewing.

STEP 3:

Add your coffee into your filter brewer, and tap to level the bed to ensure an even extraction.

STEP 4:

Pour an initial 35g of water to the coffee bed and then wait 30 seconds, this will allow the coffee to 'bloom', this will release some gas from the coffee and allow for a more even extraction.



STEP 5:

Then in concentric circles pour your remaining 190g of water over the coffee bed.

Ideally aim to finish your pour at around 1:20 minutes.

STEP 6:

Allow the water to fully draw down through your coffee bed, which should ideally take around 2:30 minutes.

STEP 7:

Pour into your favourite mug, sit back and enjoy!

