



POUR OVER COFFEE

THE PERFECT CUP

Instructions

Measure 400 ml water in the brewing vessel and pour into your kettle. Boil water and let cool until temp gauge reads between 202 F and 197 F.

Either weigh 28 grams of ground coffee or remove the bottom of the hand grinder and fill until the the top of the window is covered (this will be approx. 28 grams)

Add the ground coffee to the reusable filter then bloom by slowly pouring just enough water over the grounds to wet them. Wait 30 seconds.

Slowly pour the remaining water into the filter, trying to match the same rate that the coffee is draining through the filter. Never fill all the way to the top and try to maintain a consistent level throughout brewing with roughly a finger's width from the top of the filter.

Enjoy your coffee.