

V6o Pour Over Brew Guide

Parameters: 12oz Brew
16:1 Ratio 24 grams
coffee in : 363 grams
water out.
Medium/Coarse Grind
Size (coarse sea salt)



Procedure:

- Measure 24 grams of coffee via scale. Grind Coffee medium coarse.
- Place 12oz cup under V60.
- Crease paper filter at binding seam to create conical shape. Insert into V60
- Fill Kettle with hot water (must be greater than 190 degrees)



- Prewet the filter and cup with 6-8 ounces of hot water
- Refill Kettle with hot water as needed.
- Dump waste water from cup
- Pour coffee grinds into warmed V60 while on scale.
- Zero scale.
- Create "nest" in coffee grinds with finger creating a conical shaped coffee bed. (Cone within a cone)



- Start Timer. Pour 70 grams of hot water at low height and fast drip (8-10g/sec) for bloom. Starting from the center then hitting the sides of the coffee wall. Stop at 70grams. Immediately Swirl the V60 flattening the coffee bed. Bloom for 1 minute
- Fill Kettle with fresh hot water. Tare scale
- 1 minute mark: in small circular motion avoiding the walls pour 165 grams of water 18 cm (about 7 inches) above coffee bed at a rate of 8-12g/sec to reach the first brew. This should take about 16 seconds. Immediately swirl.
- Once first pour is brewed down to 1cm above top of coffee bed, pour additional 165 grams water. Same technique as above. Swirl.
- Allow water to complete brewing (about 5 minutes total. 1 min bloom, 4 min brew)
- Discard filter, remove V60.
- **Enjoy!**

