

V60



BREW GUIDE

You'll need:

- V60
- 30g Coffee
- 500g Water
- Teaspoon
- Timer
- Scales

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- Place your brewer on the scales, and wet the paper filter with hot water. Discard, then add 30g of medium ground coffee.
 - Shake the grounds to flatten them, then poke a small hole in the middle with your finger.
 - Start the timer, and pour 60g of water. Swirl the V60 to saturate the grounds and wait for 45 seconds.
 - Pour 240g of water in circles, finishing at 1:20.
 - Pour the remaining water, finishing at 1:45. Stir the grounds gently with a spoon, and let the brew draw down.
 - Total brew time should be 2:30-3:00