

Cafetière



BREW GUIDE

You'll need:

- Cafetière
- 50g Coffee
- 800g Water
- Teaspoons
- Timer
- Scales

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- Add 50g of medium/ coarse coffee to the cafetière, and tare scales to 0.
 - Begin pouring, swirling the cafetière to begin with to saturate grounds. Place back on the scales and fill to 800ml.
 - Start the timer, and pour 60g of water. Swirl the V60 to saturate the grounds and wait for 45 seconds.
 - Wait 4 minutes, then stir the grounds, letting them fall. Scoop away any foam with the spoons.
 - Wait another 6 minutes (or longer), to achieve a clean, sediment-free brew.
 - Gently pour the coffee into your cup; you won't need the plunger... Enjoy!