



V60 BREW GUIDE

1. Fill your kettle and set to boil. If you have an adjustable temperature set to 90°.
2. Place paper filter in the V60 cone and rinse thoroughly with hot water - this will heat the ceramic or metal V60 and ensure no paper residue is extracted.
3. Place V60 over a cup / vessel to brew into & place on a scale. Set / tare scale to zero.

4. Weigh out coffee beans or **medium course grind** as follows:

26g coffee for 2 cups or 415g of water | Total brew time of 3.5 minutes

33g coffee for 3 cups or 525g of water | Total brew time of 4 minutes

50g coffee for 4 cups or 800g of water | Total brew time of 4.5 minutes

If it takes longer than above, try grinding slightly courser or a little less coffee next time.

5. Once the kettle boils (and cools for 2 minutes if not temperature controlled), add coffee to the V60 and tare scales to zero again.
6. Start your timer and pour twice as much water as coffee (i.e. 26g coffee x 2 = 52g water) in a clockwise circle over the grounds to evenly saturate and 'bloom'. This bloom releases gas from the coffee enabling the water to extract its full potential. Don't rush!
7. After about a minute, in a slow and even pour, add water in small doses (around 70 - 100g at a time) until you reach the final brew weight, making sure that the grounds never dry out until the brew is finished. Start the pour towards the centre of the V60, working your way outwards to about a centimetre from the edge of the grinds.
8. Once the stream reduces to an occasional drip, the brew is done!

