Brew Guides

Pourover Recipe

Three of the most common pour over methods are Chemex, V60, and Kalita. There are a few subtle differences we'll make mention of below, but for the most part you can approach each of these methods in the same way.

What you need:

- Chemex, Kalita, or V60 cone
- Filters
- Grinder
- Scale
- Gooseneck Kettle
- 24g ground
- Hot water just off the boil (195-205F)
- Teaspoon
- Timer
- Your Favorite Mug

No.1 Mind your grind

Set your water to boil and grind your coffee. Finding the grind for pour over can be challenging, a French press is coarse, a drip brewer is a littler finer, and the pourover is a little finer again, which we call a medium grind. If you're making a V60 or a Kalita, the grind setting for this will be on this finer side, and the Chemex a little coarser, closer to the drip setting.

No. 2 No Paper Trail

Each of these methods has a specifically designed filter. Place the appropriate filter in your brewing device as directed on the package. Use your pre-heated water to give the filter a good rinse, making sure to wet the entire surface. This will remove any lingering paper taste, will create a good seal between the filter and your device, and will warm your cup to boot. Discard water used for rinsing (this can be tricky with a Chemex, but not to fret; leave the filter in and carefully pour water through the spout). *For Chemex please ensure the double wall side of the filter paper rests against the spout otherwise it could collapse in, chocking your brew.

No. 3 Level your bed.

Place your brewing device and mug onto your scale. Pour your ground coffee into the center of the filter, and gently shake your brewer levelling the coffee bed. Tare your scale and get ready to brew.

No. 4 The Bloom

At the beginning of the pour over, we want to saturate the grounds with a gentle stream of water. Start your timer and carefully pour in 72g of water (3x the weight of your coffee). Grab your teaspoon and stir the grounds to ensure every ground is saturated with water.

We're now going to let our coffee sit until the 45 second mark. In the industry, this phase is referred to as 'the bloom,' because with a fresh coffee you'll be able to see it off-gassing and forming bubbles on the surface. If we don’t get all the gas out, bubbles in the following steps can cause channels in your coffee bed, extracting undesirable flavors and/or not fully extracting from the whole bed of coffee.

No. 5 Pour Choices

Once we've hit that 45 second mark we can begin the pour. Our goal here is to create a steady pour, with the kettle at a height and angle where the water flows vertically (as much as possible), and is JUST fast enough to be a continuous stream. No droplets forming in the stream. This will create enough agitation of the coffee bed to aid extraction, but not too much as to force the fine grind particles into the filter paper, causing them to block.

Pour in a spiral from the center of the coffee, out to the sides until you reach 200g. Give the brewer a gentle swirl to level the coffee bed.

No. 6 (use no. 8 photo) Final Pour

At 1:45, we want to pour the remainder of the water in the same spiral fashion, and the same flow rate. Pour until you reach 384g, gently swirl the brewer one more time and wait for the water to drain through.

You’re aiming for a total brew time of 3:30 to 4:30. Les than this and your grind may be too coarse. More than 4:30 and your grind may be too fine.