



Guide to MANUAL BREWING



AEROPRESS • CHEMEX • HARIO V60 • CLEVER • FRENCH PRESS

Helpful BREWING TIPS



Measure

Pour coffee and water on a scale for accurate measurement.

Brew Recipe

Our recipes start with 1 part coffee to 17 parts water. Adjust the ratio to suit your preferences.

Timer

Start your timer as soon as the water hits the coffee grounds.

Water Temperature

Ideal brewing temperature is between 195° and 205°F. If you are not using a thermometer, we recommend letting the water sit for 60 seconds after it comes off the boil. The water will cool to a suitable brewing temperature.

Grind Size

Adjust the grind based on your results. If your grind size is too coarse, the coffee could filter too fast resulting in weak flavor. If it is too fine, the coffee could become over extracted and bitter.

Note: Grinding coffee immediately before brewing will dramatically improve quality, but pre-ground coffee can be brewed with these same principles.

Filter

Be sure to use the proper filter for your brewing method. Always rinse filter and brewing vessel with hot water before brewing.

Experiment

Coffee is a craft and these are merely guidelines to start with. Feel free to experiment!

What you'll need to get started

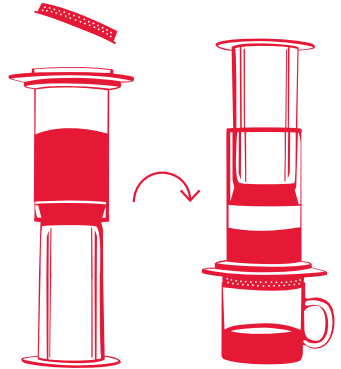
- Freshly Ground Coffee
- Hot Water between 195°-205° F
- Water Kettle gooseneck recommended for accurate pouring
- Scale
- Filter
- Cup
- Timer



AEROPRESS

(The Inverted Method)

- 1 Add 14g of ground coffee to the inverted AeroPress (see diagram). Set on a scale.
- 2 Press 'tare' on the scale.
- 3 Start your timer and pour a small amount of hot water (195°-205°F) into the AeroPress to dampen the bed of grounds. Wait 30 seconds, allowing coffee to bloom.
- 4 Continue pouring hot water slowly into AeroPress until you reach 235g, or as much as fits.
- 5 Gently stir the slurry (coffee and water mixture) 2-3 times.
- 6 Allow to steep until 2:00.
- 7 Meanwhile, put the paper filter into the small black filter cap and wet with hot water. Then carefully twist the filter basket onto the top of inverted AeroPress.
- 8 Flip the AeroPress back upright onto a sturdy empty mug. Push down to plunge.
- 9 When finished, remove filter basket. Empty grounds and filter into a compost bin by pushing down on the plunger.



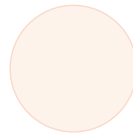
The inverted method: brew while inverted (L), then flip and plunge (R)

medium fine grind
slightly finer than drip

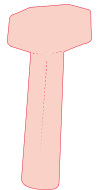
2 minutes

to brew **8 oz.**

14g coffee | **235g water**



2" paper disc filter



stir paddle

CHEMEX



- 1 Fold filter and place into the top of the Chemex (see diagram below).
- 2 Pour a small amount of hot water through the empty filter. This reduces paper taste and pre-heats the Chemex. When ready, empty water out into the sink.
- 3 Prepare appropriate amount of ground coffee and pour it into the filter, shaking gently to flatten the bed of grounds.
- 4 Place Chemex onto the scale. Press 'tare'.
- 5 Start your timer. Pour enough hot water (195°-205°F) to dampen the bed of grounds. Stir 3 times.
- 6 Wait 30-45 seconds, allowing coffee to bloom.
- 7 Starting in the center, pour water consistently in a circular motion to saturate the bed of grounds. Pour enough water to maintain the height of the slurry at about ½" below the lip of the Chemex. Avoid pouring down the sides of the filter. Stop when you reach the total weight of water.
- 8 Stir gently 2-3 times.
- 9 Wait for coffee to drain (4-5 minutes total if brewed correctly). Place filter and grounds in compost.



half moon filter for small Chemex

medium drip grind

Slightly coarser for large Chemex

4-5 minutes

to brew **10 oz.** (small Chemex)

20g coffee | **340g water**

to brew **16 oz.** (medium Chemex)

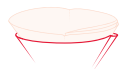
32g coffee | **544g water**

to brew **30 oz.** (large Chemex)

55g coffee | **935g water**



square filter



round filter

Use round or square paper Chemex filters for the medium and large Chemex, and half moon filters for the small Chemex. Open with 3 layers thick on the side that faces the pour spout of the Chemex.



HARIO V60

- 1 Set the Hario onto a cup, open the paper filter and place it inside the cone.
- 2 Pour a small amount of hot water through the empty filter. This reduces paper taste and pre-heats the V60 and cup.
- 3 Prepare ground coffee.
- 4 Empty water from cup and place cup with cone onto scale. Add coffee grounds.
- 5 Press 'tare' on the scale.
- 6 Start your timer and pour a small amount of hot water (195°-205°F) to dampen the bed of grounds. Stir 3 times. Wait 30 seconds, allowing coffee to bloom.
- 7 Continue pouring water in several short, circular pours, keeping the height of slurry consistent as it drains through. Try not to pour water directly onto the filter. Stop when you reach the total weight of water.
- 8 Wait for coffee to drain and place filter with grounds into compost.

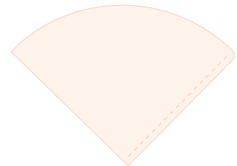


medium fine grind
slightly finer than drip

2.5 minutes

to brew **10 oz.**

20g coffee | **340g water**



No.2 paper filter

CLEVER DRIPPER

- 1 Fold paper filter and put it into the dripper. Set the dripper on a large cup.
- 2 Pour a small amount of hot water through the empty filter. This reduces paper taste and pre-heats the Clever and cup.
- 3 Prepare ground coffee.
- 4 Place Clever onto the scale (without the cup!) and add coffee grounds, shaking to level the bed.
- 5 Press 'tare' on the scale.
- 6 Start your timer and pour a small amount of hot water (195°-205°F) to dampen the bed of grounds. Wait 30 seconds, allowing coffee to bloom.
- 7 Continue pouring water, making sure to evenly saturate the grounds. Stop when you reach the total weight of water.
- 8 Gently stir the slurry.
- 9 Place lid on the Clever.
- 10 At 2:30, stir the slurry gently 2-3 times. Empty your cup (if it still has hot water in it) and place the Clever on top of your cup to drain.
- 11 Wait 1-1.5 minutes for coffee to drain, then place filter and grounds in compost.

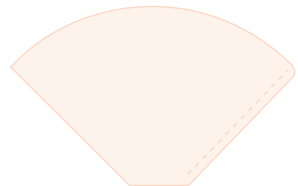


medium fine grind
slightly finer than drip

3-4 minutes

to brew 10 oz.

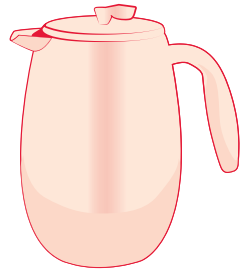
20g coffee | 340g water



No.4 paper filter

FRENCH PRESS

- 1 Fill empty french press with hot water so that it pre-heats while you prepare ground coffee.
- 2 Empty out the water and add appropriate amount of ground coffee.
- 3 Set on the scale and press 'tare'.
- 4 Start your timer and pour a small amount of hot water (195°-205°F) into the french press to dampen the bed of grounds.
- 5 Wait 30 seconds, allowing coffee to bloom. Keep covered with plunger lid during bloom to hold in heat.
- 6 Continue pouring water over the grounds until the total weight of water is reached.
- 7 Gently stir the slurry, then place filter and plunger onto the french press and push down just enough to saturate ground coffee, about half an inch below the surface.
- 8 At 3:30, remove lid and give slurry 3 small stirs. Replace lid.
- 9 At 5:00, push plunger down slowly, stopping and waiting if there is resistance.
- 10 Serve coffee and place grounds into compost.



coarse grind

5 minutes

to brew 10 oz.

20g coffee | 340g water

to brew 16 oz.

32g coffee | 544g water

to brew 30 oz.

55g coffee | 935g water