

## Fellow Fellow Stagg X Pour-Over Set

# Fellow Stagg Pour-Over Dripper & Double Wall Glass Kit 10 oz, Stainless Steel - Instruction Manual

Model: Fellow Stagg X Pour-Over Set

## INTRODUCTION

This manual provides detailed instructions for the assembly, operation, and maintenance of your Fellow Stagg Pour-Over Dripper and Double Wall Glass Kit. Designed for precise and flavorful coffee brewing, this kit combines thoughtful design with functional components to enhance your daily coffee ritual.

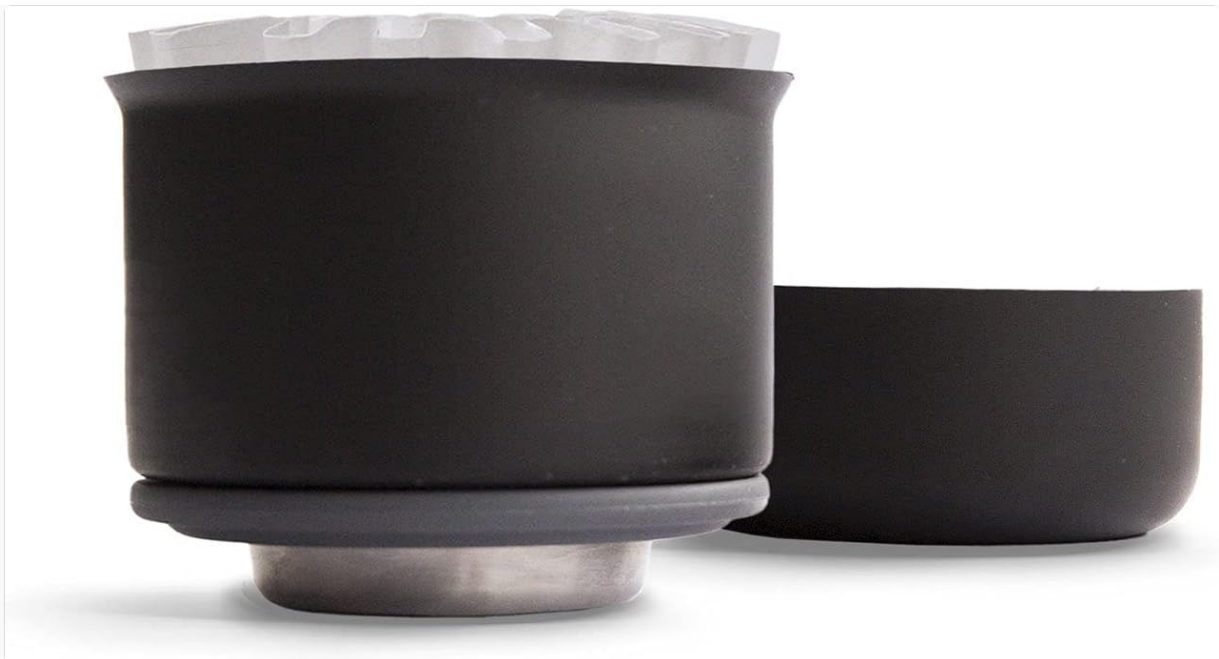
## PRODUCT COMPONENTS

Your Fellow Stagg Pour-Over Dripper & Double Wall Glass Kit includes the following:

- **Stagg [X] Pour-Over Dripper:** A stainless steel dripper with a steep slope for optimal extraction.
- **Stagg Double Wall Glass Carafe:** A 10 oz (600 ml) double-walled glass vessel designed to maintain beverage temperature.
- **Silicone Lid:** For the glass carafe, helps maintain temperature after brewing.
- **Ratio Aid/Funnel:** A stainless steel component that assists in measuring coffee grounds and directs them into the filter.
- **Paper Filters:** 15 custom-designed paper filters for the Stagg [X] dripper.



*Image: The Fellow Stagg Pour-Over Dripper and Double Wall Glass Kit, showcasing the dripper, glass carafe, and filters.*



*Image: A close-up view of the Stagg Pour-Over Dripper disassembled, highlighting the stainless steel interior and the detachable base.*

## SETUP

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1. **Assemble the Dripper:** Ensure the stainless steel dripper is securely attached to its silicone base. The base is designed to fit snugly onto the glass carafe.
2. **Place Filter:** Insert one of the custom paper filters into the Stagg [X] Pour-Over Dripper.
3. **Position on Carafe:** Place the assembled dripper with the filter on top of the Stagg Double Wall Glass Carafe. The silicone base provides a stable and secure fit.
4. **Add Ratio Aid (Optional):** If using, place the stainless steel ratio aid/funnel into the filter. This helps guide coffee grounds into the center of the filter.

## OPERATING INSTRUCTIONS

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### 1. Prepare Coffee Grounds

- Grind your coffee beans to a medium-fine consistency, similar to sea salt. An accurate grind size is crucial for optimal extraction.
- The built-in ratio aid on the dripper can guide you on the correct amount of grounds for 1-2 servings.







### 2. Heat Water

- Heat fresh water to your desired brewing temperature, typically between 195°F and 205°F (90°C-96°C).

### 3. The Bloom Phase

- Pour a small amount of hot water over the coffee grounds, just enough to saturate them completely. This allows the grounds to

**Related Documents - Fellow Stagg X Pour-Over Set**

	<p><a href="#">Fellow Stagg EKG Pro: Precision Pour-Over Electric Kettle Guide</a></p> <p>A comprehensive guide to the Fellow Stagg EKG Pro electric kettle, covering its features, parts, settings, and a step-by-step process for brewing the perfect pour-over coffee. Learn about precise temperature control, app integration, and advanced brewing tools.</p>
	<p><a href="#">Fellow Stagg EKG Pro: A Get-to-Know-You Guide</a></p> <p>Learn about the Fellow Stagg EKG Pro electric kettle, its features for precise brewing control, scheduling, app integration, and step-by-step pour-over brewing instructions.</p>
	<p><a href="#">Fellow Stagg EKG Electric Pour-Over Kettle: Safety and Instruction Guide</a></p> <p>Comprehensive safety and instruction guide for the Fellow Stagg EKG Electric Pour-Over Kettle, covering operation, cleaning, maintenance, and warranty information.</p>
	<p><a href="#">Fellow Stagg EKG Pro Electric Pour-Over Kettle: Safety and Maintenance Guide</a></p> <p>This guide provides essential safety, operation, cleaning, and maintenance instructions for the Fellow Stagg EKG Pro and Stagg EKG Pro Studio Edition electric pour-over kettles. Learn how to use your kettle safely, set temperatures, connect to WiFi, and understand warranty information.</p>
	<p><a href="#">Fellow Stagg EKG Pro: Precision Electric Kettle &amp; Pour-Over Guide</a></p> <p>An introduction to the Fellow Stagg EKG Pro, a precision electric kettle designed for optimal pour-over coffee brewing, featuring detailed setup and brewing instructions.</p>
	<p><a href="#">Meet the Stagg EKG: A Get-to-Know-You Guide</a></p> <p>A comprehensive guide to understanding and using the Fellow Stagg EKG electric kettle, covering its features, operation, and design.</p>