

HOW TO *pour-over*

1. Fill Kettle & bring to boil
2. Weigh out 22g of coffee (about 2 tablespoons), & grind until fine
3. Place filter in V60, & wet with boiling water to minimize papery taste
4. Place glass carafe & V60 with filter on scale & tare so it reads zero
5. Add coffee & tap the side so it's level, & when the scale reads 22g, tare again; at this stage you should also have a timer ready, or your phone open to do such
6. After starting a timer, add a short pour of water to wet all of the grounds so the scale reads approximately 65g. This is called the "bloom" & should sit for about 45 seconds
7. After 45 seconds, pour 150g of water, in a slow swirling motion
8. At 1 minute 15 seconds, pour another 150g of water, in the same circular motion, making sure to wet all the grounds
9. It should take 3 minutes or so for all the water to drain down, then you can remove the V60, throw away the filter & coffee, & decant into your mug of choice

