

# CHEMEX



## EQUIPMENT

Freshly roasted coffee, the chemex, a grinder, a scale, a timer, a kettle, filter papers and clean filtered water.

## BREW TIME

4:00 min

## COFFEE

42 g (4 cups)

Medium Coarse Ground

## WATER

600 ml of water at 94° C

## METHOD

- 1) Boil water and place the special filter in the chemex (with the multiple fold on the spout side) and preheat it with the hot water to eliminate the paper taste.
- 2) Grind 42 g of your specialty coffee on a medium coarse filter setting.
- 3) Don't forget to throw away the preheated water. Place the Chemex on the scale and add the coffee to the filter, distributing it evenly.
- 4) Once the timer starts, pour 150 ml of water in a circular movement and let the coffee bloom for 30 seconds to degas it.
- 5) Slowly pour the remaining water from the center (approximately 450 ml) and make circles, pouring until reaching 1 centimeter from the rim.
- 6) Wait until all the water seeps at minute 4 and then pull the filter out completely.
- 7) Swirl the Chemex a little and serve your cups with a delicious brewed coffee.

