

# POUR OVER



## EQUIPMENT

Freshly roasted coffee, (Hario v60) brewer - dripper - filters, a grinder, a scale, a timer, a kettle and clean filtered water.

## BREW TIME

3:00 min

## COFFEE

Ratio 1:15

Medium Ground

20 g (2 cups)

## WATER

300 ml of water at 92° C

## METHOD

- 1) Fold the filter into a cone shape and place it into the Hario dripper, then rinse it with hot water to eliminate the paper taste and to heat up the brewer.
- 2) Grind 20 g of your specialty coffee on a medium filter setting.
- 3) Don't forget to discard the rinse water. Place the V60 brewer and dripper on the scale and add the coffee to the filter, distributing it evenly.
- 4) Once the timer starts, pour the water over the coffee until covering it and let all grounds bloom for 30 seconds to degas it.
- 5) Pour continuously with a spiral motion until reaching 300 ml of water.
- 6) Wait until minute 3 when no more water drips down and your coffee is ready to serve.