

Pour Over Instruction Manual

Here are the steps to brewing a single cup of coffee by the "pour over" method.

Step 1. Gather your supplies:

- **Pour-over device:** A porcelain funnel aka "dripper". (Porcelain is preferred because, unlike plastic, it does not retain the odor of the coffee),
- **Paper filter:** Size #2 or #4, depending on your brewer
- **Ground coffee:** Use a medium-fine grind, similar to sand
- **Hot water:** Boiled water, ideally around 200°F (93°C)
- **Mug:** To brew into
- **Kettle:** To heat the water
- **Scale (optional):** For precise measurements
- **Timer:** For timing the bloom and brew cycle

Step 2. Prepare the filter and grounds:

- Place the filter inside the pour-over device.
- Rinse the filter with hot water to remove any paper taste and preheat the device.
- Discard the rinse water.
- Add your desired amount of ground coffee (a general ratio is 1:16, coffee to water, or about 2 tablespoons per 6 ounces of water).
- Gently shake the funnel to level the grounds.

Step 3. Bloom the coffee:

- Slowly pour a small amount of hot water (about twice the weight of the coffee grounds) over the grounds, ensuring all are saturated.
- Let it sit for 30-45 seconds. This allows the coffee to degass and release trapped CO₂, resulting in a more flavorful brew.

Step 4. Pour the remaining water:

- Slowly pour the remaining hot water over the grounds, using a circular motion from the center outwards.
- Aim for even saturation of the grounds throughout the brewing process.
- Continue pouring until you reach your desired coffee volume.

Step 5. Enjoy:

- Remove the pour-over device from your mug.
- Stir the coffee gently to ensure even extraction.
- Enjoy your freshly brewed pour-over coffee.