

## V60

Ratio: ~16:1 (30g → 500)

Temp: 100°C

Grind: Medium Fine

1. Rinse Paper, empty water from jug.
2. Pour in coffee and make well (dip) in bed.
3. **Bloom** pour 2x coffee dose in water.
  - Swirl a lot to wet all of coffee.
4. Wait 30 seconds.
5. Spiral pour ~60% of water in next 30 seconds.
6. Steady pour, keep water level topped up over next 30 seconds until 100% of water.
7. Stir in both directions.
8. After draining a bit, swirl!
9. Wait for drain.

Final coffee bed should be flat, total time in the region of 3:30.

## Espresso

Ratio ~2:1 (18g → 36)

Grind: To taste (2-3 on grinder)

1. Heat portafilter (hot water).
2. Grind 18g of coffee into dry portafilter.
3. Use WDT to mix coffee.
4. Spin leveler to level coffee.
5. Run machine with no portafilter to warm water.
6. Tamp and attach portafilter to machine.
7. Hold button for 8 to 10 seconds then release.
8. Press button to stop once weight is within 2 to 3g of desired final weight.

For americano add 2 to 3 times weight of espresso in hot water.

## Clever Dripper

Ratio ~16:1 (25g → 250)

Temp: 100°C

Grind: Medium fine?

1. Fold the edges of your filter, fit it into the Clever, rinse it with hot water.
2. Add all water.
3. Add coffee and briefly stir to break up any bubbles or clumps.
4. Let steep for two minutes.
5. Stir briefly and allow floating grounds to fall.
6. Wait another 30 seconds before draining.

## **Aeropress**

### **James Hoffmann (Upright)**

Ratio:  $\approx 18:1$  (11g  $\rightarrow$  200)

1. Add coffee, shake to level
2. Add all water
3. Insert plunger to form seal
4. After 2 minutes, swirl
5. After another 30 seconds plunge gently

### **Inverted**

1. Add coffee, shake to level
2. Add 2x water and stir
3. Add remaining water
4. After 2 minutes close lid and flip
5. Allow to settle for a few seconds and then gently plunge