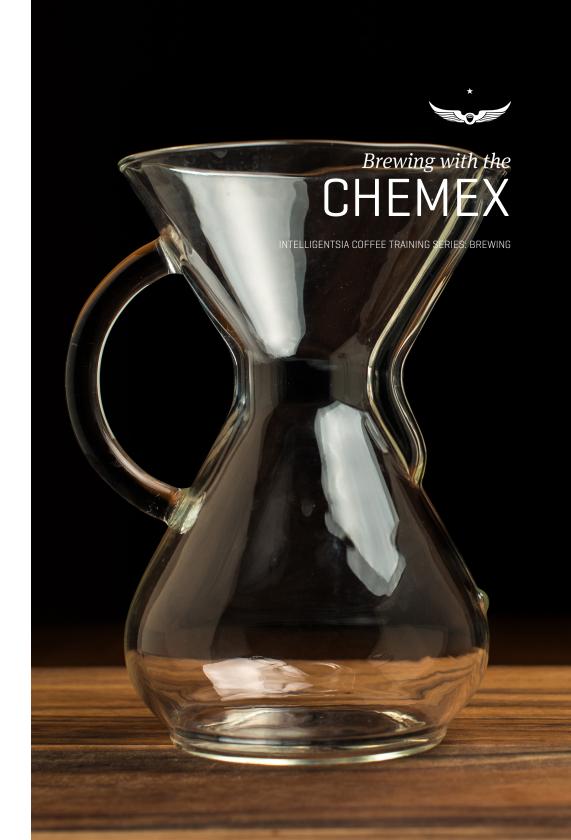


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The PRACTICE

- 1. Fill your kettle and set to boil.
- 2. Weigh out whole bean coffee (see chart).
- **3.** Place a filter into the top compartment of the Chemex making sure the 3-layered side is facing the spout. This will allow air to escape during the brew process.
- **4.** Rinse the filter with ample water, around 16oz, to prevent any papery taste from affecting the brew. This also preheats the Chemex.
- **5.** Once thoroughly saturated, tip the Chemex over a sink to dispose of the rinse water. Don't be tempted to remove the filter to empty faster; it can be difficult to secure back into place once removed.
- **6.** Place your Chemex, complete with rinsed filter, on the scale and tare to zero.
- 7. Grind your coffee and add it to the Chemex filter. Check to see that the coffee weight hasn't changed after grinding—then tare to zero again.
- 8. Start your timer and pour twice as much water as coffee (i.e. 26g coffee x 2 = 52g water) over the grounds. The goal is even saturation, so pour slowly in a clockwise pattern. Don't worry if you see a few drips falling through. This bloom allows the coffee to de-gas, enabling the water to yield the full potential of the coffee. This is an essential step that should never be rushed.
- **9.** After about a minute, add water in stages (around 70–100g at a time) until you reach the desired final brew weight, making sure that the grounds are never exposed to air until the brew is finished. Concentrate the pour towards the center of the Chemex, working your way outwards to about a centimeter from the edge of the slurry. The water stream from the pouring kettle should be slow enough to fall straight down, not at an angle.
- **10.** Once the drips stall to every couple of seconds, your brew is finished. If your grind was correct, and you poured at the right speed, this should have taken between 4-5 minutes. Remove the filter and discard. *Enjoy*!

12 oz	415g of water
4 min	26g of coffee

16 oz	525g of water
5 min	33g of coffee

24 oz	800g of water
6 min	50g of coffee

