

# The Perfect Pour-Over: A 5-Step Guide to Café-Quality Coffee at Home

To begin y

ng journey, you'll need a pour-over (V60 or Chemex), a paper filter,

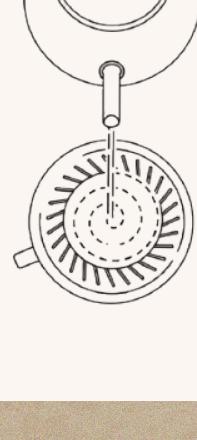
grinder for a consistent grind, a digital scale for accuracy, and your favorite mug.



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twice the weight of the compound evenly. Wait for 30

seconds. This "bloom" allows the coffee to release trapped gasses, resulting in a more flavorful brew.



# 05

# **SWIRL & SERVE**

Once you have poured all your water, allow the coffee to finish dripping through the filter. Remove the dripper, give your brewed coffee a gentle swirl, and pour it into your favorite mug. Take a moment to enjoy the simple and

Take a moment to enjoy the simple and rewarding ritual of a perfect pour-over.



Weigh  
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filter in your dripper and briefly rinse. This removes any paper taste and your brewer and mug. Discard the rinsing water.

water.



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ly on the filter. This ensures an even flow for a balanced cup. Maintain a

A hand-drawn illustration of a four-pointed star or asterisk shape, rendered in black ink on a textured, brown background. The star has a simple, sketchy style with slightly irregular points.

