

HOW-TO: POUR OVER COFFEE



- 1 Heat 10oz of water to between 190° ~ 200° F.
- 2 Weigh grounds based on desired ratio (25g).
- 3 Preheat ceramic dripper and cup using hot water.
- 4 Place paper filter and grounds in the dripper.
- 5 Pour small amount of water (~1oz) into center. Wait 30 seconds to allow grounds to bloom.
- 6 Over 3 minutes, add water periodically using circular pouring motion, keeping grounds at consistent level.
- 7 Once all the water is poured, remove cup before grounds drain completely. **Enjoy!**

Equipment: A kettle, ceramic coffee dripper, gram scale, paper filters, a positive attitude!

