

Pour Over

Background

The ritual of the pour-over is like a meditation: There's no machine in your way, no flashing green lights, no electric power cords. Just you and a few simple tools. The final cup is reminiscent of one from a drip coffeemaker, but noticeably more delicate and complex. Observe the bloom, experience the first trace of coffee-drunk steam, notice how the spiral of the pour alters the final cup. This simple experience gets you in tune with your coffee.

What you need?

- 15g Coffee (Medium ground)
- 250ml Water
- Kalita Dripper (Or your pour over preference e.g. Chemex)
- Paper Filters
- Glass Server
- Weighing Scales
- Timer
- Grinder
- Stirrer / Spoon
- Kettle

Step 1

Start by placing your filter into the dripper and rinse with hot water helps eliminate any paper taste from the filter and pre heats all the equipment

Step 2

Add 15g of coffee to the dripper and shake to level the coffee bed

Step 3

Move the dripper and server to the scales and get ready to brew : Remember to tare your scales before we start

Step 4

Pour 10-15% of the total brew over the coffee (30-40g), try pour it over the first 10 seconds make sure we have covered all of the coffee let it rest for 30 seconds. This is the bloom phase where the co2 is released from the coffee.

Step 5

At 30 seconds we can start to pour the rest of our water in, pouring slowly from the center outwards in a circular motion in a controlled manner till we reach our brew total (250g) this should bring us to a time of 1:15 and aiming for it to finish at 2:30 - 3:00. Swirl the dripper in a circular motion to take any coffee that may be hanging on the filter this helps for even extraction

Step 6

Serve and enjoy!