

## What you'll need:

Fresh-roasted coffee - [from Broadsheet Coffee Roasters!](#)

Grinder - [Baratza Encore \(\\$139\)](#) available on Amazon or baratza.com

Pour over brewer - [Kalita Wave 185 \(\\$25\)](#) available on Amazon

Filters - [Kalita Wave 185 paper filters / 2 X 100 ct. \(\\$15\)](#) available on Amazon

Gooseneck kettle - [Bonavita 1L Digital Variable Temperature Gooseneck Kettle \(\\$53\)](#) on Amazon

Carafe, decanter, or another vessel - [Hario Glass Server \(\\$15.50\)](#) available on Amazon

Filtered water

Ice (preferably from filtered water)

Spoon or small flat stirring implement

Scale - [Cozy Blue digital coffee scale \(\\$16\)](#) available on Amazon

Timer

## Directions:

Fill your kettle with water and set it to its highest setting to bring the water to a boil. While the water is heating we can weigh out the coffee we will need and prepare a decanter filled with ice. We want a ratio of 16.5 grams of water to every 1gram of ground coffee. In this case, we will be brewing with 500g of water, but split into 335g of liquid water poured over the grounds, and 165g of ice to dilute our concentrated brew. Since we are using 500 grams of water and ice combined, we can divide by 16.5 to get the desired 30 grams of coffee.

Use your scale to weigh out the appropriate amount of coffee. Using your grinder, select a **fine-medium grind setting** (particles approximately the size of coarse sand) and grind all of the coffee you have weighed out. Next, weigh out your 165g of ice into the decanter you will be brewing into. Once your water reaches a boil remove from heat and allow to cool for one minute. The goal is to use water for brewing with a temperature between **200-205 degrees F**.

Place one filter into the brewer. Holding the brewer over a sink, use your kettle to rinse the entirety of the paper filter, starting down in the middle and moving outward with a gentle pour until the paper has all been saturated. Place your decanter filled with ice on the scale and then place the pre-wet brewer on top of that. Carefully pour all of the coffee grounds into the center of the paper filter.



Lift the brewer and very gently shake in order to settle the grounds so they are evenly distributed and level. Place the brewer back on the vessel and press tare on your scale. Set your timer to count up from zero and get ready to start brewing. We'll be using a pulse pouring technique to introduce some controlled agitation throughout the entire brewing cycle with the goal of achieving a more even extraction.

First, we will pour a bit of water in order to fully saturate the grounds, allowing the coffee to off-gas then wait for it to settle. This step is called the bloom. We will aim to pour about 3 times by weight the amount of coffee you are using for your brew. So for this example, you will pour about 95 grams of water to begin. Start your timer as you start pouring with a thin and slow but continuous flow of water in small concentric circles in the middle of the ground coffee bed. Do your best to cover



and saturate all of the coffee grounds and keep an eye on the scale so that you can stop pouring as the weight approaches 95 grams.

Use a spoon to give three full stirs of the brewing coffee grounds being careful not to puncture the paper filter on the bottom. When your timer reaches 45 seconds you will start your 2nd pour. Using the same slow but continuous pouring technique focused on the middle of the coffee bed, pour an additional 80 grams of water keeping an eye on the scale so that you stop close to a total of 175 grams. Pause to allow some of the water to drain through the brewing coffee. Your next pour will begin when your timer reaches 1:45. Pour another 80 grams of water up to 255 grams. Pause for draining again and begin your final pour at 2:15 being extra careful to stop at your total water target of 335 grams. Follow the time and water total as follows.

Allow all of the added water from your last pour to filter through the coffee in your brewer until the wet grounds in the brewer become fully exposed and the drips flowing out of your brewer slow down, becoming irregular. The total time at this point should be around 3:30 - 3:45. Remove the brewer and empty filter the spent grounds. Using a clean spoon, stir the brewed coffee in your decanting vessel vigorously in order to homogenize the concentration of coffee solubles and melt the remaining ice. Pour over a glass of ice and **ENJOY!**

### **Tips & Troubleshooting:**

With a brewer this size, you can brew using as little as 22 grams of coffee or as much as 36 grams. You should aim for no less than 2:45 total time for your smallest batches and no more than 4:00 total time for your largest batches. Experiment with grind size (smaller batch = finer grind / larger batch = coarser grind) as it will affect extraction and total brewing time.

**My coffee tastes bitter** - grind coarser and/or use slightly cooler water

**My coffee is sour** - grind finer and/or use slightly hotter water

**My coffee is thin & flat** - use a slightly lower ratio of water to coffee (ie 15.5:1)

**Brewing time was too long** - grind coarser or use smaller/gentler pours

**Brewing time was too short** - grind finer