

BREW WITH THE CHEMEX

CHEMEX BREWS INCREDIBLY CLEAN AND CLEAR WITH A LIGHT BODY



STEP 1: WEIGH YOUR BEANS

I like a ratio of about 1:16, that means 16 parts water for every part coffee. I actually use 42 grams of coffee and 700 grams of water which is 1:16.66666, but close enough. Use the 1:16 as a starting point and adjust from there according to your tastes.

STEP 2: GRIND

Looking for a Medium/Coarse grind because of the thickness of the Chemex filter. For comparison, a standard preground coffee is considered medium. I use a Baratza Encore and grind on a 21. If your brew takes longer than 6 minutes, grind a little coarser. Under 3 minutes, grind finer.



STEP 3: BREW

Pour in a circular pattern and hit any dry or dark spots as they appear. First pour should be roughly double your starting coffee weight. When I use my 42g recipe, my first "Bloom" pour is 75-80g. Wait 30-45 seconds for the coffee to degas. From here you can get up to your total weight several ways. Pulse pours of 200g is pretty popular, but I like a one aggressive pour up to 450g. Let it drain for a minute or two and then do a last slow pour up to 700g.

STEP 4: ENJOY

Give your coffee a nice swirl while still in the Chemex. You don't have to, but it helps mix it all up and release more aromas. Pour it in your favorite mug and enjoy a nice light clean cup.

