

BREW A POUROVER

SEVERAL DIFFERENT STYLES, ALL GREAT FOR A SINGLE SERVE CUP



STEP 1: WEIGH YOUR BEANS

I like a ratio of 1:15 for my pour overs. This is a good ratio if you add cream to your coffee. (I sometimes add a little extra water after the brew if its too strong.)

For this recipe I use 20g of coffee and 300g of water.

STEP 2: GRIND

Looking for a Medium grind size which should look like a standard preground coffee. Depending on your Pourover device, you may need to adjust either way. I use a Baratza Encore and grind on a 12 for my Melitta style cone.



STEP 3: BREW

Your first pour should be roughly double your coffee weight. I use 20g of coffee, so my Bloom pour is around 40-50 and your goal is to wet all of the coffee. Let that degas for 30 seconds or so. Next, pour slowly in circles up to 200, covering any dark spots for even extraction. Let that drain 20-30 seconds.

Final pour is nice and slow up to your final weight, in this case, 300. Let it drain dry.

STEP 4: ENJOY

If you brewed right into your drinking cup, give it a little stir. If you brewed into a carafe, pour into your mug, sit back, and enjoy.

