



BREWING COFFEE

with the 3-6 cup wood neck Chemex

WHAT YOU'LL NEED:



• Kettle • Filtered Water • Serving Jug • Grinder • Coffee • Chemex • Filter Paper • Digital Scales & Timer •

1

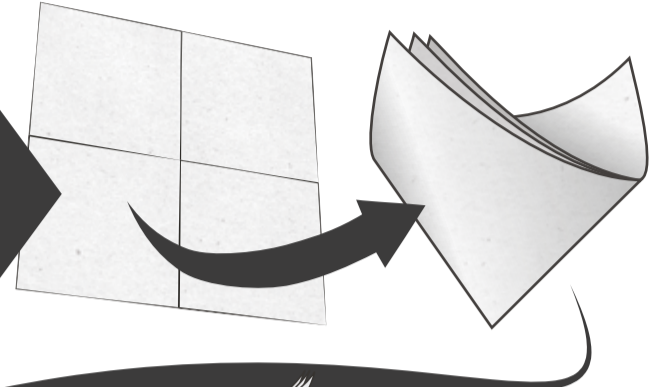


FILL KETTLE WITH FILTERED WATER

(We use BWT jug water filters)

2

FOLD FILTER PAPER



3

PLACE FILTER IN CHEMEX



Position thickest fold at front.

4

POUR HOT WATER OVER FILTER PAPER

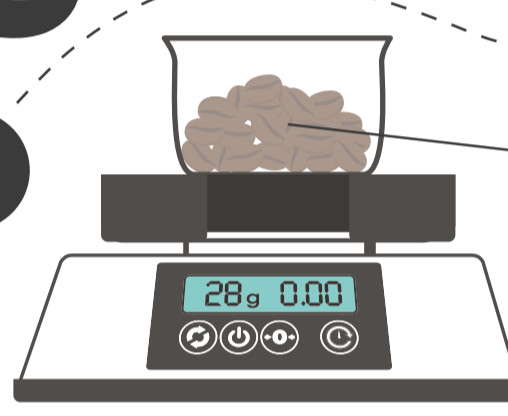
(removes papery taste and pre-warms Chemex!)



Soak all of the filter paper

5

WEIGH 28g OF COFFEE



FRESHLY ROASTED SINGLE ORIGIN

Use scales that are accurate to 1g

6

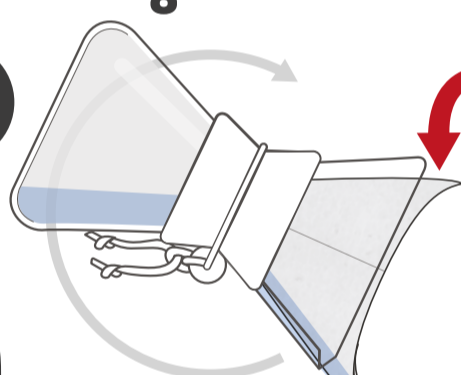
GRIND COFFEE

Medium Coarse
Should feel a little like cracked black pepper



7

POUR THE WATER OUT OF THE CHEMEX



If the wet paper has formed a vacuum, simply lift it at the back to release and allow greater flow

POUR COFFEE INTO FILTER

SHAKE TO LEVEL THE SURFACE, THEN CREATE A LITTLE DIMPLE

PLACE CHEMEX ON SCALES

RESET WEIGHT AND GET READY TO START TIMER AS YOU BEGIN THE POUR

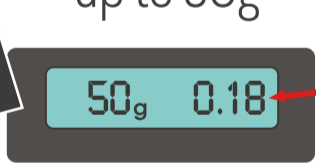


8

START TO POUR WATER

up to 50g

9



THEN WAIT UNTIL 30 SECONDS

DO THIS EVENLY IN A SPIRALLING MOTION.

10

NOW CONTINUE POURING UP TO 150g

(STILL POURING IN A SPIRALLING MOTION)



30 SECONDS LATER

THEN WAIT UNTIL 1 min 30 sec

12

ALL COFFEE SHOULD BE READY BY 4 MINS

At this point, remove filter and bin it!

Now enjoy your coffee!



P.S. If it's a little strong for your liking, try diluting it with 50g of hot water - taking you up to a total of 400g.

11



POUR IN REST OF HOT WATER

Taking it up to 350g and water poured in by 2 mins

