



## POUR OVER

1. Heat > 170g water (6 oz) to 200-204 degrees
2. Grind the coffee.
  - a. 10 grams of coffee (1:17 ratio)
3. Wet the filter (V60).
4. Add ground coffee, shake to level the bed.
5. Tare the scale
6. Begin Pre-Wet Pour 3:1 ratio.
  - a. 30 grams water for 45 seconds
  - b. Spin to settle.
  - c. Bubbles indicate areas of coffee are still getting wet.
  - d. Use spoon to dig very gently (optional)
7. First pour:
  - a. Up to 113 grams (1.5 total water)
  - b. Constant Height
  - c. Nearly vertical stream of water
  - d. Highest point without splashing noise.
8. Second pour:
  - a. Start second pour when first pour drains halfway.
  - b. Up to 170 grams
  - c. Gentle spin
9. Observe as the water drains through.
  - a. Walls are relatively clean of ground (other than caked-on fines)
  - b. Final bed should be very flat (indicates water passed through evenly)
10. Total Time typically 2-3 minutes (less critical than technique)