

# Pour-over brew guide

Printable recipe for a cone dripper. One cup.

## Recipe

Coffee 15 g / Water 250 g / Ratio 1:16.7

Grind medium-fine, like table salt / Water 94 C / Total time 3:00 to 3:30

## Steps

1. Heat water to the boil, then let it rest for 30 seconds.
2. Rinse the paper filter with hot water and tip the water away.
3. Grind 15 g of coffee, level the bed, and tare the scale.
4. 0:00 Bloom with 40 g of water. Wet every ground.
5. 0:45 Pour in slow circles up to 150 g.
6. 1:15 Pour again up to 250 g.
7. 1:45 Swirl once and let it drain. Aim to finish by 3:00 to 3:30.
8. Taste. Sour means grind finer; bitter means grind coarser.