



CHEMEX

BREW GUIDE

*Cafe
Mondo NYC*

offee Roasting is not an Option... It's an Attitude



CHEMEX

BREWING GUIDE



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Chemex brewers have a unique filter and tend to drain slower than most pour-over devices. Using a scale to measure both the amount of coffee and water ensures precise brew ratios, timing brews helps with repeatability, and temperature monitoring helps with consistency. Be sure to keep the coffee saturated evenly, and not to pour too aggressively to collapse the filter into the spout.

YOUR BREWING NOTES:

PREPARATION:

1. Weigh coffee according to chart.
2. Grind coffee, approximating coarse sand.
3. Set filter in Chemex so the thickest side covers the spout.
4. Rinse filter thoroughly with hot water; discard rinse water.
5. Add coffee to filter, place Chemex on scale, zero out scale.
6. Pre-heat water in kettle to 205-210°F.

BREWING

1. Starting in the center, add water at twice the weight of the coffee, i.e. 60g, 90g, or 120g based on the ratios in the chart, and start a timer.
2. Allow grounds to “bloom” for 45 seconds.
3. Starting in the center, pouring in gentle circles, add water 100g at a time, pausing for about 10 seconds between pours, until you reach the desired total water weight.
4. Avoid filling the filter too quickly with water, or letting the grounds dry out.
5. Aim to have all the water poured between 3:00-4:00 minutes, depending brew size.
6. Allow coffee to fully drain before discarding filter, aiming for 4:00-7:00 minutes total brew time depending on brew size.

BREW CHART

30g coffee / 500g H2O / 4-4:30 / 205-210°F / medium grind
45g coffee / 750g H2O / 5-5:30 / 205-210°F / medium grind
60g coffee/ 1000g H2O / 6-7:00 / 205-210°F / medium grind

If the coffee tastes too strong adjust the grind coarser. If the coffee tastes too weak, adjust the grind finer.

For more information, guides, and tips, visit cafemondoyyc.com