



POUR OVER

BREW GUIDE

Cafe
Mondo ymo

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

POUR OVER BREWING GUIDE

(FOR KALITA WAVE, HARIO V60, ETC.)



POUR OVER

Pour-over brewing is an easy way to manage brew variables but requires a little more attention while brewing. 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, which disturbs the coffee grounds.

YOUR BREWING NOTES:

PREPARATION:

1. Weigh coffee according to chart.
2. Grind coffee, approximating coarse sand.
3. Rinse filter thoroughly with hot water pouring carefully to not collapse the filter. Discard rinse water.
4. Add coffee to filter, place brew device and decanter on scale, zero out scale.
5. 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 or 90g, 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 around 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 2:30-3:00 minutes, depending on brew size.
6. Allow coffee to fully drain before discarding filter, aiming for 3:30-4:30 minute total brew time depending on brew size.

BREW CHART

30g coffee / 500g H2O / 3-3:30 / 205-210°F / medium grind
45g coffee / 750g H2O / 4-4:30 / 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 cafemondoync.com