

Artisti Coffee Roasters

V60 Pour Over

Brew Recipe

artisi
coffee
roasters.



V60 Pour Over

What You'll Need:

Coffee	14g
Grinder	Paper Filter Setting
Liquid	260g of 93° water
Equipment	V60 Dripper, server, paper filters & digital scales.

Preparation:

- Boil kettle at 93°
- Grind 14g coffee on paper filter setting (medium / course)
- Insert paper filter into dripper, pre-wet with 30g of water, discard water.

Brew Recipe:

- Put coffee in paper filter & disperse to make a flat bed of coffee.
- Pour 30g of water over all coffee, stir & aggitate coffee, then sit to 'bloom' for 30 seconds.
- Slowly pour 200g of water in a steady, circular motion over coffee.
- Goal brew time is 2:30 minutes
- Brew, then enjoy!

Tip: Your grind setting will dictate the brew time. Go courser for a faster brew time & finer for a slower brew time.

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