



POUROVER

RECIPE

20g coffee : 340g water : 3 minute brew

Recipe yields ~11 oz and uses a 1:17 brewing ratio.

Fold the seams of the filter, place in dripper, and rinse thoroughly with hot water.

Place dripper on cup, then onto the scale, tare to zero out weight.

Add **20g** of freshly roasted coffee, ground as fine as table salt just before brewing, tare to zero out weight.

Start pouring gently and directly into the center, adding just enough **205°F** water to saturate the grounds (**40g**).

As your bloom is peaking (after **15-20 sec**), continue pouring into the center of the coffee bed, keeping the dripper half full.

Your target weight is **340g**. Use the last **30g** to pour around the outside rim of the coffee bed.

The whole brew should take **3min**. Stir or swirl coffee to mix flavors.

Enjoy.

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COFFEE ROASTERS

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