

CoffeeTechnicaTM

BREW GUIDE - POUR OVER

SUPERIOR HAND CRAFTED QUALITY BY:

CIRELLI

COFFEE ROASTING CO.

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It's YOUR CHOICE...



SUGGESTED DOSE

Brewer	Coffee Dose	Water Use
01 V60	25 grams	360ml
02 V60	42 grams	650ml
8 Cup Chemex	42 grams	650ml
3 Cup Chemex	25 grams	360ml
Hario Woodneck	25 grams	360ml

FORM

a filter into a cone and place within glass vessel

PRE-HEAT

the container with near boiling water

ADD

ground coffee (drip grind) Start Timer

POUR

wet the grounds by pouring water over in a circular motion. 00:00

WAIT

until the grounds rise to, the top and form a 'bloom' 00:30

COMPLETE

pouring the rest of the water in the vessel and wait until it finishes draining 02:30

REMOVE

filter and pour into cup to enjoy. 03:00

NOTES

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Gianni Cirelli - Your Roaster

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