

How to Make the Best Chemex

DI BARTOLI
HOME BARISTA CENTRE



Coffee?



Getting Started:

Open the Chemex Filter into a cone. One side should have three layers. Place the cone in the top of your Chemex with the thick portion toward the pouring spout. Wet the paper pouring

Add Freshly Ground Coffee:

Grind just before brewing - not minutes before. Use Chemex / Filter grind. Put one rounded tablespoon of coffee per 150ml of water.

Adding Hot Water:

Pour a small amount of water over the coffee grounds, just enough to wet them without floating. This is important because it allows the grounds to "bloom," so the desirable coffee elements can be released. After this first wetting simply pour more water, soaking the grounds each time, but keeping the water level well below the top of the coffeemaker.

Ready to drink:

Once the desired amount of coffee is brewed, dispose of the spent grounds by lifting the filter out of the coffeemaker. And that's it! You are now ready to enjoy a perfect cup of coffee!