

How to Make the Best Hario Water Dripper Coffee?

DI BARTOLI
HOME BARISTA CENTRE



Getting Started:

Prepare the Top Chamber

1. Place the globe on a solid stable surface. Insert carefully the rubber seal on top of the globe so it's perfectly sealed. Insert the metal valve into the silicon and ensure it is tight.
2. Place the brewing chamber upside down on top of the Cold dripper stand

Assemble the Coffee Filter

1. Insert the metal filter all the way to the bottom of the glass Carafe
2. Place the ground coffee in the carafe and pour gently hot water on top of the ground wetting it lightly. Use 72g for a 6 cups (or experiment keeping 2:6 ratio)
1. Place a paper filter inside the carafe on top of the wet ground

Prepare the Cold dripper

1. Place the carafe on the cold drip stand
2. Pour room temperature filtered water in the globe
3. Open the valve and adjust the water flow to about 1-1.5 drips per second
4. Check the dripper after few hours. Time of brew is subject to amount of coffee and water. It can last 4-7 hours.

Post brewing

1. You can add hot water to the coffee concentrate and drink
2. You can add it to ice coffee beverage or
3. You can put a lid on the jug and store it in the fridge for up to 3 days

Enjoy!