

# How to Make the Best V.60 Filter

**DI BARTOLI**  
HOME BARISTA CENTRE



## Coffee?

### Getting started:

Place your V.60 on top of your Mug / Drip Station / Decanter. Place a paper filter into your V.60

### Rinse paper filter:

Slowly pour 90 degree water into the paper filter in a circular motion. This rinses the paper filter, settles it into the V.60, heats up the V.60 and rinses away any paper like taste. Pour out water

### Add freshly ground beans:

Grind your beans just before brewing - not minutes before. Use Filter grind. Make sure your dose is correct and add to V.60

### Initial pour:

Take your 90 Degree water and start pouring for aprox. 40 secs in a circular motion.

### Stir & Blooming:

Take your spoon and slowly stir the coffee grind in the water. This is to ensure there are no dry pockets. This is what we call the "Bloom". This infuses the coffee and saturates the coffee and prepares it for brewing. Let the coffee sit and brew for about 40 seconds .

### Second Pour:

With a slow steady pour, pour the rest of your water into the V.60 in small circular motions, starting from the middle.

### Second Stir:

Take your spoon and in a clock-wise direction, scrape any coffee off the side of the wall of the V.60 and slightly stir.

### Brewing:

You should be looking for a 2 minute to 2.15 minute brewing time.

### Ready to drink:

Your Filter with V.60 coffee maker experience is done, and you're ready to enjoy some fantastic coffee!