

How to Make the Best V.60 Fretta Ice Coffee?

DI BARTOLI
HOME BARISTA CENTRE

This is a 600ml brewing device, and we recommend using 300g of Ice, with 300ml of water to 36-40g coffee grounds. Brew time is between 2.5-3 minutes.

Getting started:

Place the Ice holder funnel in the glass server and pour the ice in. Place the funnel lid on.



Rinse paper filter:

Place the V.60 and filter on top of a sturdy cup and slowly pour 90 degree water into the paper filter in a circular motion. This rinses the paper filter, heats up the V.60 and rinses away any paper like taste. Place the V.60 on top of the Fretta funnel.

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”. It infuses 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. Brew for 2.5-3 minutes.

Ready to drink:

Remove the V.60 and you are now ready to enjoy your ice coffee!