



*A stylish coffee maker that brews a very clean and balanced coffee.
Easy to follow brew method that yields consistent results.*

You Will Need:

- 1x Chemex
- 1x Chemex Filter Paper
- 1x Gooseneck Kettle
- Water heated to just under boiling (92-94°C)
- Coffee ground medium-coarse (#8 EK43)

Coffee-to-Water ratio:

- 1g coffee - 15mL water (e.g. 24g coffee - 360mL water)

PREPARATION: 2 MIN.

BREWING: 4 MIN.

READY IN: 6 MIN.

Instructions:

1. Heat water just under boiling (92-94 degrees celsius)
2. Place filter paper into maker and wash with a little boiled water then discard the poured water from maker
3. Place ground coffee into the middle of the filter paper & shake to level
4. Begin pouring water over coffee grounds until they are fully saturated (20% of the total water in; e.g. 72mL)
5. Rest for 30 seconds (if coffee has been roasted within 5 days before brewing, rest for 40 seconds)
6. Pour steadily from kettle 40% of the total water for recipe (e.g. 144mL), rotating in a clockwise fashion within 20 seconds. Once water has been poured, let coffee draw down until coffee bed is exposed
7. Pour again the remaining 40% of water (e.g. 144mL) within 20 seconds. Once all water is in, let brewed coffee draw down until coffee bed is exposed.
8. Discard ground coffee and filter paper
9. Serve hot