

HARIO V.60



The Hario V.60 Coffee Maker is a smart and economical solution for clean and easy drip filter coffee

You Will Need:

- 1x Hario V.60
- 1x Hario V.60 Paper
- 1x Range Server / Mug
- 1x Gooseneck Kettle
- Water heated to just under boiling (92-94°C)
- Coffee ground medium(#5 EK43)

Instructions:

1. Heat water just under boiling (92-94 degrees celsius)
2. Place filter paper into maker, place on top of Range Server / Mug, wash with a little boiled water then discard the poured water from the vessel
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 hot 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. Remove V.60 from the vessel and discard the filter paper
9. Serve hot

Coffee-to-Water ratio:

- 1g coffee - 15mL water

PREPARATION: 5 MIN.

BREWING: 3 MIN.

READY IN: 8 MIN.

