

HARIO FRETTA



The Hario V60 Fretta Iced Coffee Maker allows you to brew using exactly the same method as you would a V60 pour over.

You Will Need:

- 1x Hario V60 Fretta Jug
- V60 piece
- Ice holder
- Distribution piece
- 1x Hario V60 Paper 02
- 1x Gooseneck Kettle
- Water heated to just under boiling (92-94°C)
- Coffee ground medium-coarse (#7 EK43)
- Icecubes

Coffee-to-Water ratio:

- 1g coffee - 15mL water

Instructions:

1. Heat water just under boiling (92-94 degrees celsius)
2. Assemble Fretta jug so that the V60 piece in in the jug, leaving out ice holder and distribution piece
3. Place filter paper into maker and wash with a little boiled water then discard the poured water from jug
4. Measure ice and place into ice holder. Place into jug, then on top place the distributor and finally the V60 piece on top
5. Place ground coffee into the middle of the filter paper & shake to level
6. Begin pouring water over coffee grounds until they are fully saturated (20% of the total water in; e.g. 72mL)
7. Rest for 30 seconds (if coffee has been roasted within 5 days before brewing, rest for 40 seconds)
8. 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
9. 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.
10. Remove everything from the fretta jug & discard ground coffee and filter paper
11. Serve cold

PREPARATION: 5 MIN.

BREWING: 3 MIN.

READY IN: 8 MIN.

