

CHEMEX

Brewing Guide

1 Fold Chemex in half, then half again. Separate 3rd and 4th layers into a cone.



2 Place the filter in the chemex and wash out. This washes the paper and warms the caraf.



3 Pour away excess water.

6 Place coffee in the filter paper.



5 Grind to a course sand consistency.



4 Weigh out beans, depending on the size of chemex, using 60g of coffee for every 1000ml. (30g for a 6 cup)



7 Sit the chemex on top of the scales, place 60g of water at 90-95°C to start the bloom.



9 Once all water is added take a spoon stir the brew.



8 Wait 30-45 seconds and add 200ml of water then steadily add the remaining

10 Your aim is to have all 500ml passed through the filter within 2.5 - 3 minutes.



12 Pour into the cup and enjoy!



11 If it goes for longer than 4 mins remove the filter to stop it carrying on.

