

# POUR-OVER



KALDI'S COFFEE  
ROASTING CO.

*est. 1994*

## WHAT YOU NEED:

- Beehouse Dripper
- paper filters (#2)
- pouring kettle
- decanter
- 24g (0.85oz) fresh roasted Kaldi's Coffee (medium-fine grind)
- 400g (14.12oz) filtered water (195° - 205°)
- timer
- gram scale

# WHAT TO DO:

- 1** Place filter in pour-over, preheat filter & pour-over by pouring hot water through them
- 2** Add coffee to filter & place everything on scale; tare scale
- 3** Start the timer & pour 50g of water over coffee. Make sure to saturate all the grounds thoroughly
- 4** Allow the bloom to degas for 30 seconds before adding more water
- 5** Continue to periodically & slowly pour water over the coffee, keep the filter halfway filled with water during the brew process & try to avoid the edges
- 6** General brew times are between 2:30 & 3 minutes
- 7** When all the water has been poured over the grounds & the filter has begun to drip slowly, remove & discard the filter
- 8** Pour into your most cherished mug

ENJOY!