



Kalita Brew Guide

Step 1 Weigh out coffee.

Step 2 Grind the coffee to a medium-coarse setting. Experiment with your grinder: if the coffee tastes bitter and dry, grind coarser; if sour and thin, grind finer.

Step 3 Place a filter in the dripper, rinse it, and add the coffee. Set the dripper on a cup or server, place it on a scale, and tare.

Step 4 Start a timer and pour 30/60 g of water to wet the coffee. Let it bloom for 30 seconds.

Step 5 After bloom, *slowly* pour the remaining water in a circular motion. Pour evenly, moving from the center outward and back until reaching 1:45.

GRIND	Medium/Filter
QUANTITY 1 CUP (155)	16 g coffee to 250 g water
QUANTITY 2 CUPS (185)	32 g coffee to 500 g water
INFUSION TIME	1:45 - 2:45
WATER TEMPERATURE	92 - 95°C

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