

' JAPANESE-STYLE ICED POUROVER '

suggested brew guide

TIME: UNDER 3 minutes

RATIO: 1:10 (20 gr coffee:200 ml water)

~4.5 ice : ~5.5 brewed coffee

WATER TEMPERATURE: 96-98°C

GRIND SIZE: 6/10 (1=very fine, 10=very coarse)

- STEP 1: RINSE the v60 filter paper in the sink (to avoid heating the coffee server).
- STEP 2: ADD 150 gr of ice to the server.
- STEP 3: ADD 20 gr of coffee. Pour in 60 ml of water, use a spoon to stir the slurry or spin the ground 4-5 times. Wait 45-60 seconds.
- STEP 4: POUR the rest of water (140 ml) slowly and evenly over the grounds. You should finish pouring all water after 60-80 seconds.
- STEP 5: REMOVE the dripper as soon as water hits the surface. Spill the server, pour over fresh ice cubes, and enjoy!