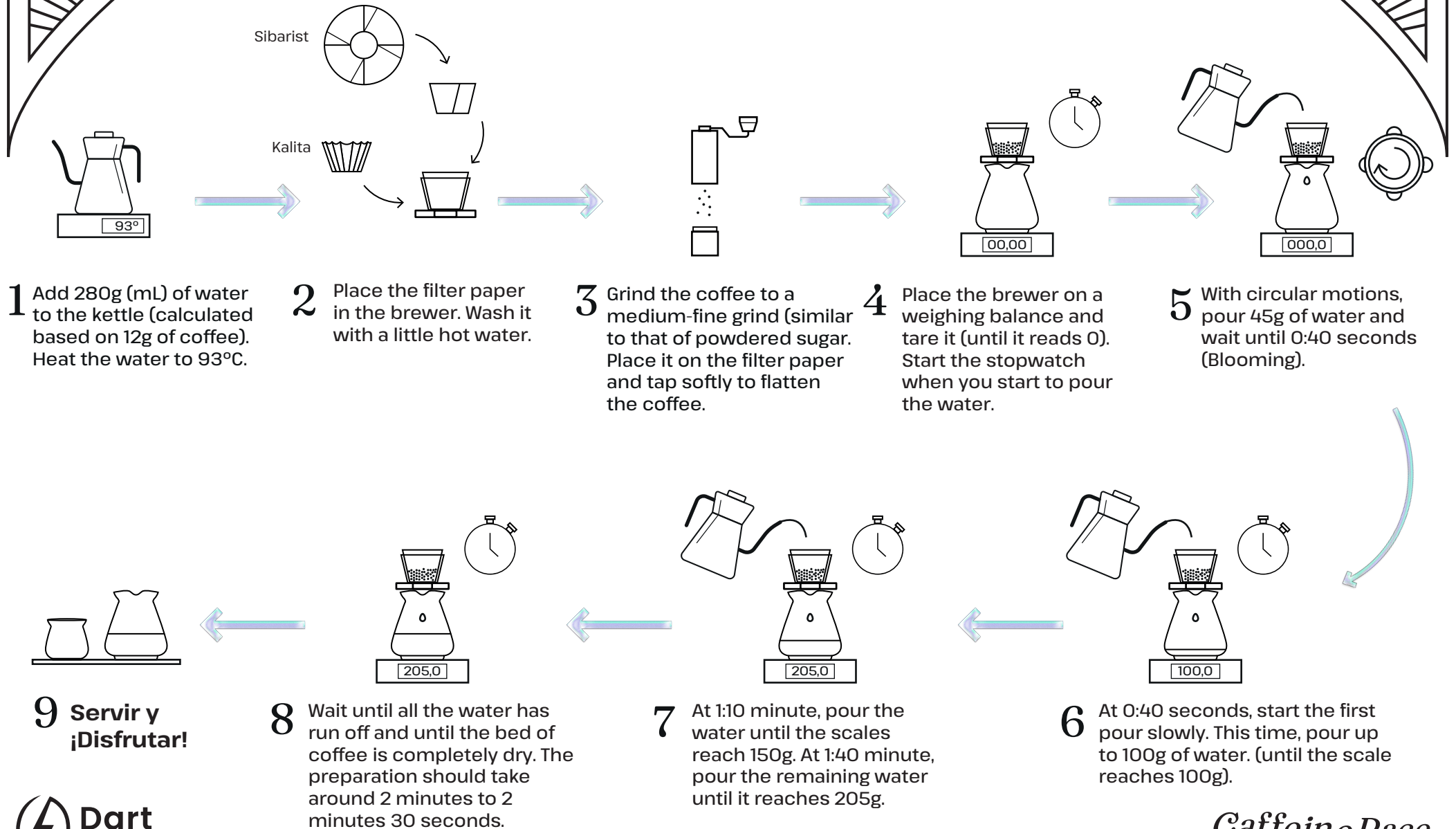


How to brew - step by step

(Flat base)

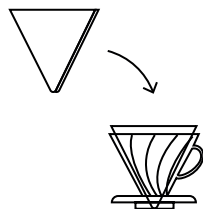


How to brew- step by step

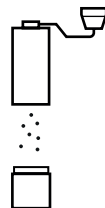
(Cone)



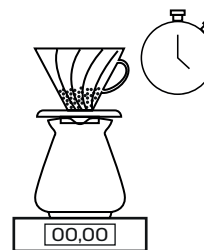
1 Add 300g of water to the kettle (calculated based on 12g of coffee). Heat the water to 93°C.



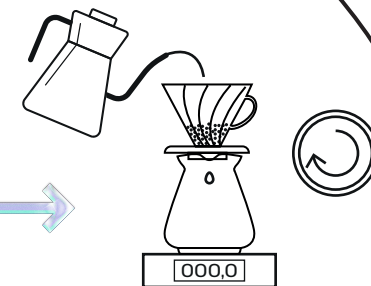
2 Place the filter paper in the brewer. We wash it with a little hot water (a bit).



3 Grind the coffee to a medium-fine grind (slightly coarser than the grind for flat-bed coffee brewers). Place it on the filter paper and tap softly to flatten the coffee.



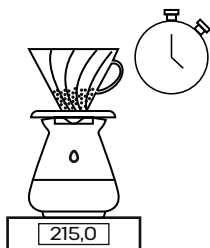
4 Place the brewer on a weighing balance and tare it (until it reads 0). Start the stopwatch when you start to pour the water.



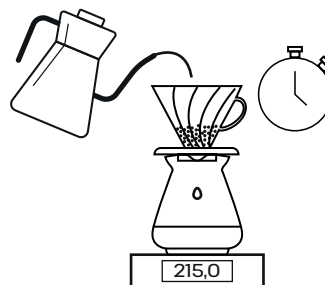
5 With circular motions, pour 55g of water and wait until 0:45 seconds (Bloom).



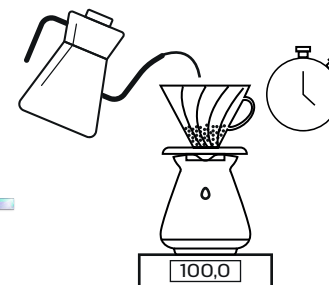
9 Servir y ¡Disfrutar!



8 Wait until all the water has run off and until the bed of coffee is completely dry. The preparation should take around 2 minutes 30 seconds to 3 minutes



7 At 1:20 minutes, pour the water until the scales reach 160g. At 1:50 minutes, pour the remaining water until it reaches 215g.



6 At 0:45 seconds, start the firstpour slowly. This time, pour up to 110g of water. (Until the scale reaches 110g).