

'CLEVER DRIPPER,'

suggested brew guide

TIME: UNDER 4 minutes

RATIO: 1:16 (15 gr coffee:240 ml water)

WATER TEMPERATURE: 96-98°C

GRIND SIZE: 7/10 (1=very fine, 10=very coarse)

SUGGESTED 96^B COFFEE: LOT #49, NECTAR, JACK

- STEP 1: PLACE the filter paper inside the dripper and rinse it with hot water.
- STEP 2: ADD 15 gr of coffee. Pour in 45 ml of water, use a spoon to stir the slurry. Wait 30 seconds.
- STEP 3: POUR the rest of water (195 ml). Wait another 2 minutes.
- STEP 4: PLACE the dripper on top of a cup or a coffee carafe.
- STEP 5: LIFT the dripper off as soon as water hits the surface of the coffee grounds. Spill the cup or carafe, pour, and enjoy!