

# ' V60 DRIPPER '

suggested brew guide

---

TIME: UNDER 3 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<sup>B</sup> COFFEE: LOT #49, MIMOSA, NECTAR

---

- 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 or spin the ground 4-5 times. Wait 45 seconds.
- STEP 3: POUR the rest of water (195 ml) slowly and evenly over the grounds. You should finish pouring all water after another 45-60 seconds (total time: at least 90 seconds)
- STEP 4: REMOVE the dripper as soon as water hits the surface of the coffee grounds. Spill the cup or carafe, pour, and enjoy!