

Filter

WHAT YOU WILL NEED

- Chemex
- Chemex Filter
- Grinder
- 30g (4 heaped tablespoons) Single Origin ground coffee (table salt fineness)
- 500mL hot water just off the boil
- Scale
- Timer
- Spoon
- Mug

GET BREWING

1. Prep and preheat

Rinse the Chemex glass with hot water to preheat.

Empty, and place the folded Chemex Filter in the brewer with 3 layers facing the spout.

2. Weigh and grind coffee

Add 30g of coffee and give it a shake to even it out, then zero out the scale.

5. Saturate grounds

Start the timer when you add the hot water. Gently pour enough water to saturate grounds (about 90mL of water).

Stir with a spoon to make sure there are no dry clumps.

Wait for 45 seconds as the coffee ground blooms.

6.Add more water

After 45 seconds, add more water, pouring in a circular and figure-8 motion, making sure you don't touch the filter. Pour until the volume reaches about a fingertip down from the top of the paper filter. Continue to pour very slowly, to keep the wet grind at the same level, until all your water has been poured in (500mL total).

7.Swirl

Once the water is all in, swirl or gently stir grind to make sure all is level.

8.Wait for it to brew

Allow all the water to drain though. Once complete, remove and discard the filter.

9.Serve and enjoy

Swirl the Chemex around a little and you're ready to serve two cups of brewed coffee.