

# CHEMEX BREW GUIDE



While the Chemex is one of the most popular modern craft coffee brewing methods, the device has been in existence since the early 1940's. Designed by the German chemist, Peter J. Schlumbohm, the glass masterpiece relies on chemistry to extract a high quality cup. Follow along as we share how you can bring the timeless method into your kitchen.

## EQUIPMENT

Chemex  
Chemex Filter  
Gooseneck Kettle  
Coffee Beans  
Grinder  
Scale  
Timer  
Two Mugs

## INSTRUCTIONS

1. Bring your kettle of water to a boil.
2. Measure 46 grams\* of coffee and grind to the coarseness of sea salt.
3. Line Chemex with filter. Completely soak the filter using the kettle to secure the filter's placement and remove paper taste. Pour out the rinse water from the vessel.
4. Place Chemex on the scale. Tare scale.
5. Add grounds to filter and tap to level. Then, tare scale.
6. Using the kettle, evenly saturate the grounds. Then, set the timer for 30 seconds and let your coffee bloom.
7. Once the timer reaches 30 seconds, resume pouring. Slowly create circles as you pour water, gradually increasing and decreasing circle size. Incorporate momentary pauses at each 100 gram increment, being sure grounds remain completely saturated throughout the whole process. Once the scale reaches 720 grams, stop pouring.
8. Patiently wait for the water to move completely through the filter. Then, remove the filter from the Chemex and discard.
9. Evenly serve two mugs and enjoy the complexity of your delicious home brew.

Watch the video!

