



Invite the delightful flavors of specialty coffee into your daily routine with the Hario V60 Pour Over method. For beginners, this approachable brew guide is a wonderful starting point. For connoisseurs, this recipe provides ample opportunity for experimentation.

## EQUIPMENT

Gooseneck Kettle

Hario V60

Hario V60 Filter

Coffee Beans

Grinder

Scale

Timer

Mug

## INSTRUCTIONS

1. Bring your kettle of water to a boil.
2. Measure between 21 to 28 grams\* of coffee, depending on personal preference. Grind beans to the consistency of sea salt.
3. Line Hario V60 cone with the filter. Then, secure on top of the carafe.
4. Once the kettle reaches a boil, soak the filter. This step ensures the filter is securely set and removes paper taste. After, discard the water from the carafe.
5. Place Hario V60 Pour Over set on the scale. Tare scale.
6. Add grounds to filter and level. Tare scale. Tap the Hario V60 to level the grounds.
7. Using the kettle, evenly saturate the grounds until the scale reaches 50 grams.
8. Set the timer for 30 seconds and let your coffee bloom.
9. 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. Stop pouring when the scale reaches 365 grams.
10. Let water move completely through the filter. Then, remove the Hario V60 from the carafe and serve yourself a flavorful mug of pour over.

Watch the video!

