## Yields 12 oz Brewed Coffee

## **KALITA WAVE BREW GUIDE**

## Equipment needed:

Kalita Wave Dripper Kalita 185 Filters Burr Grinder Scale

Timer Gooseneck Kettle Filtered Water Your favorite Parable Coffee

## Instructions

- 1. Heat the water to 200-205°F.
- Weigh out 25 grams of coffee and grind to slightly larger than the 2. size of table salt.
- 3. Set the Kalita Wave on your favorite mug or coffee server that fits the dripper. Place the filter inside the brewer and pour water quickly into the center, avoiding the sides; this will help the filter keep its shape. When the filter is rinsed and drained, lift the brewer and dump the rinse water. Place brewer and vessel on the scale, add the ground coffee and tare. Shake a little to get a nice flat coffee bed.
- Start the timer and pour 45-50 grams of water slowly onto the coffee until there are no more dry grounds. If you're using fresh coffee, it will puff up or "bloom" as the gasses release from the coffee.
- At 30 seconds, begin pouring in a clockwise motion at a quick and 5. even pace until the scale reads 150 grams. This pour should take about 8-10 seconds. Let the water drain slightly. At 1:00 add another 50-60 grams of water. Do the same at 1:30 and again at 2:00. At 2:30, slowly pour along the top edge of the filter, washing those "high and dry" grounds into the main coffee bed. Keep pouring until you reach 400 grams.
- The coffee should finish brewing around 3:30. Did it brew too quick? Fine the grind. Too slow? Coarsen!
- 7. Remove the brewer and toss the filter.
- 8 Finished... IT'S COFFEE TIME!!





