

what you need

Hario V60 dripper
Hario V60 filters
Grinder
Kettle
Scale
Timer
Bonfire Coffee

Course Grind
(Consistency of
fine sea salt)

24 grams coffee
350 grams water



what to do

- 1 Bring water to a boil. Wet filter and pre-heat cup with hot water.
- 2 Weigh out 24 grams of coffee and grind to a consistency just a little finer than sea salt.
- 3 Dump out hot water and place cup and Hario brewer on scale.
- 4 Put ground coffee into pre-wet filter and tap gently to level the surface.
- 5 Tare (zero) scale.
- 6 Start timer and pre-wet grounds with 50 grams of water and allow to “bloom” for an additional 30 to 45 seconds.
- 7 Add 100 grams of water making sure to sink all the grounds, bringing the elapsed time to 60 seconds.
- 8 When the level of the pour drops almost to that of the grounds, add another 100 grams of water bringing the total to 250 grams and 1 minute 20 seconds elapsed time.
- 9 Again, when the level of the pour drops almost to that of the grounds, add a final 100 grams of water bringing the total to 350 grams in just under 2 minutes elapsed time.
- 10 Enjoy!



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