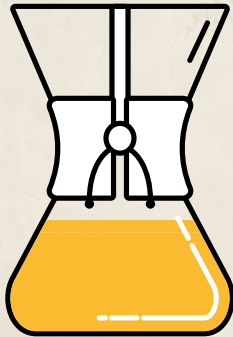


BREW GUIDE FOR CHEMEX

BEST FOR: *Crisp and clean brews with lots of clarity*



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BREWING PROCESS

1. Rinse your paper filter with boiling water to remove paper taste and to pre-warm the brewer.
2. Measure out 60g of medium ground coffee per litre of coffee into your wet filter.
3. Add enough water just off the boil (90-96c) to cover your grinds and “bloom” the coffee.
4. Once the foaming subsides, add the rest of your hot water in stages. Aim to keep the brewer around half filled at all times.
5. The brew should be completed in around 5 minutes. If it doesn't you may need to adjust your grind.

TOP TIP

Brew directly onto digital scales – it's the easiest way to ensure that you get the ratio of coffee to water exactly right.

GRIND: Similar to white sugar

REMEMBER: 1ml of water weighs 1gram

REMEMBER: Coarser grind = faster brews & finer grind = slower brews