

# BREW GUIDE FOR DRIP FILTER / V60

**BEST FOR:** Clean, simple and tasty brews straight into your cup



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## BREWING PROCESS

1. Rinse paper filter with boiling water to remove paper taste and to pre-warm brewer.
2. Measure out 60g of medium ground coffee per litre of coffee into your wet filter. We use 12g for a V60 single cup but you can adjust to suit your taste.
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 just a couple of minutes. Adjust your grind to suit your taste.

### TOP TIP

Brew directly onto digital scales. It sounds like a chore but it's the easiest way to ensure that you get the ratio of coffee to water just right. Remember 1ml of water weighs 1g.

**GRIND:** Similar to white sugar.

**REMEMBER:** Coarser grind = faster brews & finer grinder = slower brews.