

MESSENGER
COFFEE CO KC MO USA



V60

BREW MANUAL



CHEMEX
FIG

06



MESSENGER
COFFEE CO



1624 GRAND BLVD, KANSAS CITY, MO 64108

SUPPLIES



HARIO V60
DRIPPER



MUG OR
DECANTER



HARIO V60
FILTER



GOOSENECK
KETTLE



SCALE



TIMER

20 G COFFEE
FINE DRIP GRIND

300 G FILTERED WATER
JUST OFF THE BOIL
OR 200-205°

STEPS

- 01 — FOLD V60 FILTER ALONG RIDGE AND PLACE IN DRIPPER.
- 02 — RINSE FILTER WELL AND DUMP THE RINSE WATER.
- 03 — PLACE GROUND COFFEE INTO THE FILTER AND TAP TO LEVEL.
- 04 — PLACE V60 AND DECANTER ON THE SCALE AND TARE.
- 05 — START TIMER AS SOON AS YOU BEGIN TO POUR.
- 06 — SATURATE GROUNDS WITH 40 GRAMS OF HOT WATER AND WAIT 20 SECONDS.
- 07 — POUR CIRCULARLY TO BREAK UP THE CRUST AND RETURN TO THE CENTER, POURING SLOWLY AND CONTINUOUSLY UP TO 300 GRAMS. TRY TO KEEP THE FLOW RATE OF THE KETTLE SIMILAR TO THE FLOW RATE OF THE BREW SO THE BED OF GROUNDS DOES NOT RAISE OR LOWER MUCH.
- 08 — BREW TIME SHOULD END AROUND 2:15. ADJUST THE GRIND SETTING FOR TIMING. COARSER = FASTER / FINER = SLOWER