



## BREWING A V60 PERFECTLY.

### STEP BY STEP TO THE PERFECT CUP!

THE V60 HAS BECOME INCREASINGLY POPULAR IN RECENT YEARS. IT DELIVERS INCREDIBLY CLEAR FLAVOURS AND AROMAS, ALLOWING COFFEE LOVERS TO ENJOY EVEN THE SUBTLEST NOTES IN THEIR COFFEE.



#### RINSE YOUR FILTER.

This Cleans the Filter and also heats up the range server below.



INTRODUCE 30 GRAMS OF COARSELY GROUND COFFEE.



#### BLOOM THE COFFEE.

This process of pouring water over the beans releases CO2 from the coffee beans. We bloom coffee to give the grounds time to make space for water, which allows for a more flavourful cup.

Allow Blooming for at least 40 seconds.



START THE BREWING PROCESS. Pour 300ml of water through the 30g of coffee to keep a 1:10 ratio.

This process should take between 3 to 4 mins.



## ENJOY!