



CH. II: DRIP COFFEE STANDARDS

CHEMEX

This method of production is based on brewing a 22oz batch of coffee.

Dosing. Use a 1:16 ratio (weight). For 11oz of brew, use 21g coffee and 335g water. For 22oz, use 42g coffee and 670g water.

For a 670g brew, total time from start to finish should be between 4:30 and 5:00. Due to drain down times, brew times will be longer for a bigger batch and shorter for a smaller batch.

- 1** Place the filter into the carafe so that the side of the filter with 3 layers is facing the spout.
- 2** Prewet the filter by pouring hot water over it. The water will drain into the carafe, preheating the carafe.
- 3** Pour the preheating water out of the carafe.

Notes:



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Grind your coffee ever-so-slightly courser than an auto-drip (flat bottom) setting.



5

Put your coffee into the filter, and then put the chemex onto a gram scale. Tare your scale to zero.



6

Multiply your coffee dose by 2, then pour that number of grams of water over the grounds. Eg. 42g coffee = 84g water. Start your time. Allow the grounds to 'bloom' for 45 seconds.



Notes:



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After the bloom, pour in a circular fashion over the center of the grounds. Pour in a slow but steady stream until you are around 1" below the top edge of the chemex. Do not pour near the edges of the coffee.



8

As the brew level decreases, continue to pour, keeping the level at 1" below the top edge of the cone. Continue until the scale reads 670g, or the total amount that you are brewing.



Notes:
