



CHAPTER II: PREPARATION STANDARDS > 1 DRIP COFFEE STANDARDS > v60

CH. II: DRIP COFFEE STANDARDS

v60

This is standardized for a 300ml cup (10oz).

Dosing: Use 26g coffee and 365g of water at 200 degrees.

- 1 Preheat (with hot water) the vessel or cup that you will brew into.
- 2 Fold the bottom seam of the filter over, put the filter into the v60 cone, then pre-wet the filter.
- 3 Grind your coffee on an auto-drip (flat bottom) setting.



Notes:



4

Put your coffee into the filter, put the v60 cone onto your vessel, then put the cone and vessel onto a gram scale. Tare your scale to zero.



5

Pour 50-70 grams of water directly over the grounds. Start your timer. Allow the grounds to 'bloom' for 45 seconds.



6

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 cone.



Notes:
