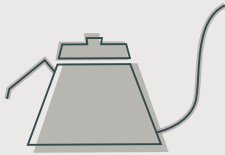


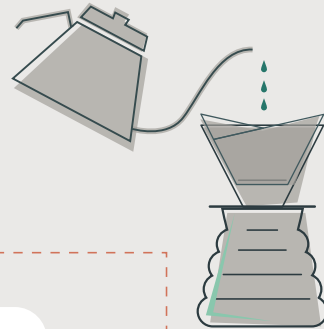
POUR OVER

BREW GUIDE

1 Heat water to boil



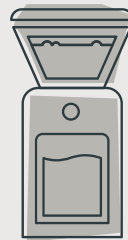
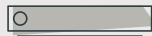
3 Wet filter with boiled water & pour out into mug



2 Fold over extruding edge of filter & place into dripper

4 Grind 25g of coffee & pour into filter

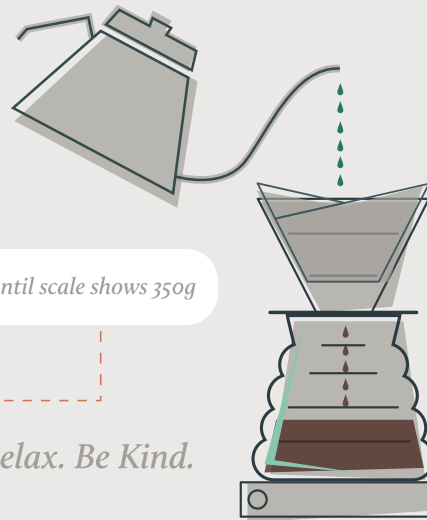
5 Zero out your scale



6 Slowly pour water in concentric circles near middle until scale shows 50g



7 Wait for coffee to bloom for 1 minute



8 Continue to pour in the middle of the grounds until scale shows 350g

(Make sure the water is coming straight down and not at an angle)

Enjoy. Relax. Be Kind.