

# HARIO V60

## BREW GUIDE

### CUP CHARACTERISTICS

Bright and focused

### STARTING PARAMETERS

**COFFEE:** 24 grams

**TIME:** 4 minutes

**WATER:** 375 grams

**TEMP:** 201°

**GRIND:** medium-fine

**YIELD:** 12 oz

### BREWING INSTRUCTIONS

1. Heat water.
2. Grind coffee.
3. Place dripper over cup or carafe.
4. Insert filter into dripper and rinse with hot water.
5. Discard rinse water.
6. Add coffee to filter.
7. Slowly pour 60g of water and let bloom for 45 seconds.
8. Continue pouring slowly in circular pattern.
9. After coffee finishes dripping, discard filter and rinse dripper.
10. Drink up!

