CUP CHARACTERISTICS
Rich-flavored, clean-tasting cup, which allows the particular characteristics of a single origin coffee to shine

STARTING PARAMETERS

| COFFEE: 41 grams | TIME: 5 minutes |
| WATER: 672 grams | TEMP: 201° |
| GRIND: medium    | YIELD: 20 oz |

BREWING INSTRUCTIONS

1. Heat water.
2. Grind coffee.
3. Insert filter into Chemex and rinse with hot water.
4. Discard rinse water.
5. Add coffee to filter.
6. Slowly pour 100g of water and let bloom for 45 seconds.
7. Continue pouring slowly in circular pattern in 100g intervals, pausing for about 10 seconds in between, to final 672 grams (3–4 minutes).
8. After coffee finishes dripping, remove filter and discard.
9. Give the Chemex a swirl and share with friends.

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