CUP CHARACTERISTICS
Rich, clean cup

STARTING PARAMETERS
| COFFEE: 30 grams | TIME: 3 minutes |
| WATER: 400 grams | TEMP: 200° |
| GRIND: medium-fine | YIELD: 18 oz |

BREWING INSTRUCTIONS
1. Preheat the water and grind the coffee.
2. Place a #4 coffee filter into the Bonavita. Rinse the filter with warm water to get ride of the paper residue prior to use.
3. Add the coffee to the filter.
4. Add enough hot water to cover grounds and let it bloom for 30 sec.
5. Continue adding hot water. Fill the rest of the brewer with water.
6. Stir the coffee, cover and wait. Stirring and putting the cover on is optional. Wait 2.5-3 minutes.
7. Release the coffee over a carafe using the manual switch. Make sure the carafe holds 18 ounces!
8. Enjoy!