SCAA Best Practice | Guidelines for Brewing with a Two Cup Pour-Over Brewer

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Guidelines for Brewing with a Two Cup Pour Over

PARAMETERS:

Your Two-Cup Pour-Over Brewer

Coffee: 22 grams set at medium-fine grind
Water: 400 grams or milliliters at 200°F / 93.5°C for brewing
Additional water at 200°F / 93.5°C for preheating
Filters: #2 size
Decanter
Gram scale (1 gram = 1 milliliter)
Brewing time: Between 2:30 and 3 minutes

Step 1 Begin with clean equipment.

Step 2 Place filter in pour-over brew basket and set on top of decanter. Preheat by pouring hot water through. Discard this water.

Step 3 Place the brew basket with filter on a cup, and put everything on the scale. Add the coffee to the filter and then tare the scale.

Step 3 Start the timer and pour 50 grams of water over the coffee. Make sure to saturate all the grounds thoroughly.

Step 4 Allow to bloom for 30 seconds.

Step 5 Continue to slowly pour the remaining 350 grams of hot water over the coffee for the next 2:30 to 3 minutes, keeping the brew basket halfway filled with water during the brew process.

Step 6 When all the water has been poured over the grounds and the filter has begun to drip very slowly, remove and discard the filter.

Step 7 Enjoy!