

# CHEMEX

## Brewing Guide



- 

**1** Fold Chemex in half, then half again. Separate 3rd and 4th layers into a cone.
- 

**2** Place the filter in the chemex and wash out. This washes the paper and warms the caraf.
- 

**3** Pour away excess water.
- 

**4** Weigh out beans, depending on the size of chemex, using 60g of coffee for every 1000ml. (30g for a 6 cup)
- 

**5** Grind to a course sand consistency.
- 

**6** Place coffee in the filter paper.
- 

**7** Sit the chemex on top of the scales, place 60g of water at 90-95°C to start the bloom.
- 

**8** Wait 30-45 seconds and add 200ml of water then steadily add the remaining
- 

**9** Once all water is added take a spoon stir the brew.
- 

**10** Your aim is to have all 500ml passed through the filter within 2.5 - 3 minutes.
- 

**11** If it goes for longer than 4 mins remove the filter to stop it carrying on.
- 12** Pour into the cup and enjoy!