

SYMPHON

Guide

Hario TEA-5

1

PREPARE CLOTH FILTER
hook into the funnel

3

PLACE 30G OF COFFEE IN GRINDER READY
grind finer than Chemex / V60

5

RINSE WATER THROUGH THE FUNNEL
to the lower chamber, to pre-warm

7

START THE BUTANE BURNER ON LOW
place it under lower chamber, probe
thermometer into lower chamber

9

AS THE WATER STARTS TO RISE
grind the coffee

11

ALLOW COFFEE TO BLOOM
for about 30 seconds

13

AT 2 MINUTES & 30 SECONDS
remove the burner and give the
coffee another quick stir

2

BOIL KETTLE
about 80°C



4

REST FUNNEL OVER CHAMBER
without forming a seal

6

FILL LOWER CHAMBER FROM KETTLE
equivalent to 500ml

8

WHEN WATER REACHES 92°C
remove the thermometer
and mount the funnel

10

WHEN WATER HAS RISEN
add the coffee, stir and
start the timer

12

CHECK TEMPERATURE
90 - 92°C

14

TOTAL BREW TIME
3.00 - 3.15 minutes

