

# CHEMEX 8-CUP



## 1. MEASURE THE COFFEE

- Measure out 50 grams of coffee - that's about a ½ Cup of whole bean coffee
- Heat up 0.75L or 26 oz of hot water (near boiling)



## 2. GRIND THE COFFEE

- Grind your 50 grams of coffee on a medium coarse setting. It will resemble the size of sand or raw sugar.



## 3. START THE BREWING

- Place Chemex filter into chemex and wet it. If you dont wet the Chemex filter, there is a chance you will taste paper in your brew.
- Place your 50g of ground coffee into center of filter
- Start your timer for 4:30
- Using your gooseneck kettle, pour 2-3oz or 70-100g of hot water on top of the grounds. Let that set for 30 seconds. This is called the bloom.
- After the bloom, slowly pour roughly 10oz (300g) of water in a circular motion. Wait until the volume subsides.
- Slowly pour the rest of your water, you should have about 12oz left, onto your brew.



## 4. FINISH THE BREWING

- Once the water draws all the way through the filter, the timer should have gone off. The whole brewing process should take between 4 and 5 minutes.
- Remove the paper filter with the coffee grounds and dispose of them.



## 5. ENJOY!

- Pour your coffee into your favorite cup and share with friends!