

KALITA WAVE 185



1. MEASURE THE COFFEE

- Measure out 25 grams of coffee - that's about a $\frac{1}{4}$ cup of whole bean coffee
- Heat up .45L or about 16oz of hot water (near boiling)



2. GRIND THE COFFEE

- Grind your 25 grams of coffee on a medium setting. It will resemble the size of sand.



3. START THE BREWING

- Set your Kalita Wave 185 on top of a carafe.
- Place Kalita 185 filter into the brewer and wet it.
- If you don't, you will have a paper taste in your brew.
- Add you 25 grams of coffee to the filter.
- Start a timer for 4 minutes
- Using your gooseneck kettle, add 2oz (60g) of hot water to your coffee and let it rest for 30 seconds, this is called the bloom.
- After the bloom, slowly add 4oz (120g) of hot water and let it sit for 30 seconds.
- Repeat the previous step 2 more times
- Finish by adding 2oz (60g) to the edges of the filter to knock down the grounds.



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 3 and 4 minutes.
- Remove the paper filter with the coffee grounds and dispose of them.



5. ENJOY!

- Pour coffee into your favorite mug and enjoy!