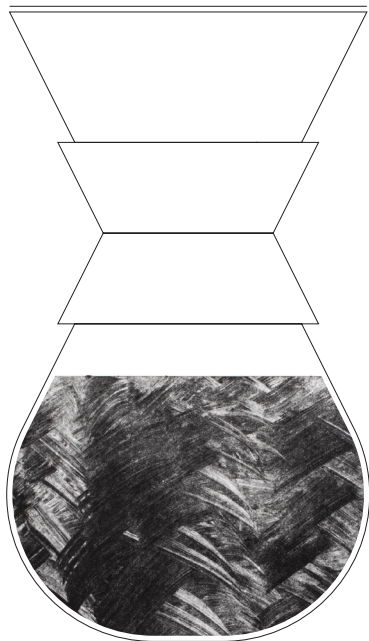


Chemex



Equal parts brilliance and common sense, the Chemex uses immersion and gravity to brew the perfect cup. Invented in 1941 by a chemist in the USA. Easy to use.

Resulting brew: sweet, light,
very clear

Body: light — medium

Acidity: low — medium

Effort: medium

Grind: medium — coarse

Best with: bright, fruity,
and floral coffees, e.g.
Central American and Africa.

brewing guide

1: Fold filter paper to fit into the Chemex brewer chamber. Place the section where the paper folds into 3 layers in the direction of the spout. Pour hot water into the Chemex to rinse the paper filter and heat the vessel. After 20sec pour water out through the pouring spout.

3: Measure 400ml of water 30sec off the boil. Slowly pour around 50ml of water onto the coffee grounds circling from the center outwards to wet all the grounds. The coffee will proceed to bloom. Allow 30sec, then pour another 50ml of water to allow for a second bloom, this time for only 10sec.

2: Pour 34g ground coffee into the filter and give the Chemex a gentle shake to level the grounds. Press your finger into the grounds to create an indentation in the coffee bed.

4: The third and final bloom: pour in 50ml increments with a few seconds in between each pour. Pour in a circular motion from the center out steadily. Avoid pouring against the sides. Stop pouring once you have reached 400ml or the bottom of the dimple in the side of the Chemex.

Release the filter, pour and enjoy.