

COFFEE WITH LUNA Kalita recipe*

makes coffee for one, or two people to share

KEY INFO

- 21g. dose
- 340g. brew water weight
- 210-212F (99-100C) water
- bloom plus two pours

GATHER

- 21g. of delightful coffee
- Kalita 185 dripper
- Kalita 185 paper filter
- Decanter or cup to brew into
- Scale
- Timer
- Gooseneck Kettle
- Water (preferably soft, clean, tasty water)

SETUP

- boil water
- grind coffee -> fine grind that looks even (similar to kosher salt)
- rinse paper filter
- add ground coffee to brewer -> give gentle shake or swirl to settle bed
- tare scale

Grab your kettle and start timer (counting up)

LET'S BREW

- 01 Pour approx. 60-70g. of water over dry grounds.
Aggressively swirl the coffee and water mixture (slurry) until all dry coffee is well saturated with water. (approx. 20sec), allow to bloom
**note -> some grounds will end up up the walls of the brewer (no worries) we'll rinse them down next pour.
- 02 At around 45-50sec on your timer, begin pouring - starting at the centre of the coffee bed, work your way outwards in a circular pattern -> be sure to rinse the walls of the brewer as you pass by the outer most edge
- work your way back to the centre and repeat the circular pouring pattern until you've reached a total of 200g. (should take you until about 1:15 on your timer).
- 03 Gently swirl the brewer to push the coffee off of the walls and towards the centre as it draws down through the filter.
- 04 At around 1:45 on your timer, begin pouring again, in the same manner as you did before until you've reached a total of 340g. on your scale (should take you until about 2:15 on your timer).
- 05 Once again give a gentle swirl of the brewer to push the coffee off of the walls and towards the centre as it draws down through the filter.

Total time will depend on grind size, roast level, and type of coffee, etc. but expect a total brew time of between 4-5mins.

Enjoy!

*you can easily substitute Kalita for V60, Chemex, or other pourover brewer and will have comparable results.