

# COFFEE WITH LUNA V60 recipe\*

makes coffee for one, or two people to share

## KEY INFO

- 25g. dose
- 400g. brew water weight
- 210-212F (99-100C) water

## GATHER

- 25g. of delightful coffee
- V60-02 dripper
- V60-02 paper filter
- Decanter or cup to brew into
- Scale
- Timer
- Gooseneck Kettle
- Water (preferably low ppm, 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. 75g. 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.  
Alternatively -> stir using a bamboo paddle or small spoon to avoid making a mess.
- 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 400g. (should take you until about 1:45-1:50 on your timer).
- 03 Gently swirl the brewer (or using your spoon, stir around the perimeter 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 3-5mins.

**Enjoy!**

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