

How to Prepare and Brew Pour Over Coffee

Boil 2 cups of water to 200° F (more or less, but NOT boiling!)

Grind 30 grams of beans for an 11-12 oz cup

The grinds should be fairly fine. No big chunks of coffee.

Fold the coffee filter on the side and bottom to fit into the coffee dripper

Place filter in pour over coffee dripper

Pour hot water in the dripper to warm the dripper and remove the paper taste

(I like to place the dripper over the coffee cup to warm the cup as well)

Dump out that water

Place the pour over dripper over the coffee cup

Slowly pour the hot water over the coffee

You'll notice the coffee puffing up – it's called outgassing, or blooming – stop pouring the hot water after getting the coffee 'wet'. Allow the coffee to finish outgassing, about 1 minute.

Slowly pour the hot water over the coffee a small amount at a time

Add more hot water as needed to fill the cup

Avoid using too much water as the result will be bitter and under brewed

I found this Starbucks guide to making pour over coffee, but use 30 grams of coffee, not 20 grams as they recommend. <https://athome.starbucks.com/brewing-guide/how-make-pour-over-coffee>

Enjoy! ☕

Love,
Steve

P.S. My coffee guru is James Hoffmann. His YouTube channel is <https://www.youtube.com/@jameshoffmann>