

HARIO V60 DRIPPER

INSTRUCTIONS

PRE-HEAT

1

Place the filter in the brewer and pre-heat the filter and brewer. You may want to fold the filter along the seam to rest in the brewer nicely.



MEASURE

2

We recommend a **1:16 ratio** and a **fine-medium grind**. To use more or less coffee adjust accordingly. We used **20 grams**. Give the v60 a little shake to settle the grounds and create an even flat bed.

POUR

4

Gently begin pouring **280 grams** more of water in a circular motion out from the center, pouring **50g-100g** at a time and pausing between pours to reach a total of **320 grams** of water.



DRAIN

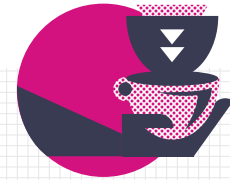
5

Water should drain from the flat coffee bed almost simultaneously and finish around **2:00 minutes**. Longer if you have more coffee.

WAIT

3

Zero out the scale, start timer and pour around **40 grams** of water. Wait around **30 seconds** for the coffee to degass.



Kettle
HARIO_KETTLE

ENJOY

6

Now, compost the grinds and filter, pour yourself a cup of coffee and enjoy!



Ceramic Dripper
HARIO_VDC02W



Decanter
HARIO_V60_RANGE



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