

CHEMEX®

Since 1941, the Chemex Coffeemaker has been a respected and reliable coffee brewing system. It is often our go-to office brewer because of size. The paper filter produces a clean cup and is easy to use. There are also reusable metal filters if you are looking for a brewer with a large quantity and fuller body.

INSTRUCTIONS

1

Separate filter so there are **3 layers** on one side and **1** on the other. Place in the chemex with the **3-fold** half on the spout.



2

Preheat the brewer and filter with hot water. This will bring the brewer up in temperature and clean any paper taste out of the filter.

3

For a **6 cup** Chemex, grind **40 grams** of coffee at a coarse ground. Pour into the chemex. Shake it out so the coffee lays flat.

4

Zero out the scale and begin your timer.

5

Pour about **80 grams** of hot water (**195-205 degrees F**) or until all the coffee grinds are evenly saturated. Stir grounds. Wait **30-45 seconds** until the coffee has bloomed.



As always, we encourage you to experiment with this recipe. Each coffee is different and each person is different. Don't be afraid to stray from the recipe.

6

Aggressively pour more water in a circular motion until the water level rises and settle into a slow even pace. Pause and stir if necessary.

7

Brew time should end with **640 grams** of water (1:16 ratio) at around **3-4 minutes**.

8

Toss filter and coffee grounds. Then enjoy a fresh brewed cup for you and a friend.