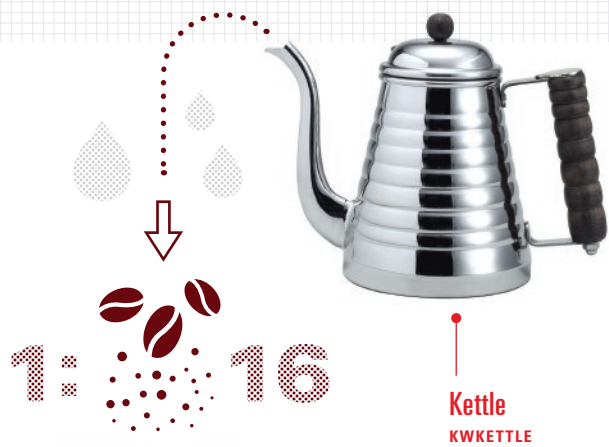


Kalita® WAVE DRIPPER

INSTRUCTIONS



Kettle
KWKETTLE



Paper Filter
KW185F



Kalita Dripper
KW185SS



Decanter
KWSERVER

1

PREHEAT

Pour hot water over the filter, saturating it to remove any paper taste. Discard hot water.

2

GRIND

Grind coffee at a medium grind using a 1:16 ratio. We like to use 20 grams.

Don't be afraid to experiment with the ratio. 1:15 or 1:17 can taste great as well, depending on the coffee, grinder and taste preferences.

3

ADD

coffee to the brewer and give the Kalita a little shake to distribute the coffee evenly across the flat bottom.

4

Zero scale, start timer and add water, saturating the grounds then pause as the coffee degasses. This is called blooming the coffee. **WAIT** 30-45 seconds as the coffee blooms.

5

Gently **ADD** more water in continuous circles, until you reach 320 grams (for 1:16 ratio at 20 grams of coffee)

6

Let the coffee drain into your mug or decanter. Your total brew time should be between 2-3 minutes. If not, you may need to adjust your pour or grind size.

7

Enjoy some delicious Kalita Wave coffee.

A leader in specialty coffee equipment, parts, and supply since 1993



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EspressoParts.com
info@espressoparts.com or (800) 459-5594