

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.



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.

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.



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



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