

YAMA SILVERTON POUR OVER

BREWING INSTRUCTIONS



CHECKLIST



Freshly roasted and fresh ground coffee

Filtered water: 195-205 degrees

Timer

Scale

Yama Kettle

1

Open valve and place decanter underneath filter holder.

2

Preheat & rinse the metal and ceramic filter with hot water.

3

Grind your desired amount of coffee to a medium coarseness. We suggest 1 gram of coffee per 18 grams of water.

4

Close Valve and add ground coffee to your filter.

5

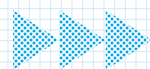
Add 50-75 grams of your brewing water to the coffee and let stand 30-45 seconds. This is called the bloom. Agitate bloom as desired.

6

Pour the remainder of your brewing water in the center of the coffee bed and move slowly out in a circular pattern.

7

Full brew should take 3 to 3:45 minutes. Open valve to dispense coffee into decanter.



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