

# Simple Melitta Recipe

## How To Brew

This simple recipe yields enough for 1 cup.



20g  
coffee beans



300ml water  
(just off the boil)

### Equipment

- 1 Melitta pour-over cone
- 2 Melitta #2 filter
- 3 Gooseneck kettle
- 4 Grinder
- 5 Scale
- 6 Timer
- 7 Mug or carafe

### Steps



#### Grind the Coffee:

Grind 20g of coffee beans to a medium-fine consistency, similar to table salt.



#### Prepare the Filter:

Place the Melitta #2 filter in the pour-over cone.

Rinse the filter with hot water to eliminate any paper taste and preheat the cone.

Discard the rinse water.



#### Set Up:

Place the pour-over cone on your mug or carafe.

Add the ground coffee to the filter.



#### Bloom:

Start your timer and pour 60ml of hot water (twice the weight of coffee) over the grounds, ensuring all coffee is saturated.

Allow it to bloom for 30-45 seconds.



#### First Pour:

Slowly pour 120ml of water in a circular motion over the coffee grounds, avoiding the edges.

Pour at a steady pace, aiming to finish this pour by 1:30 minutes on the timer.



#### Second Pour:

Continue pouring the remaining 120ml of water in the same circular motion.

This should be done gradually, finishing by 2:30-3:00 minutes on the timer.



#### Complete the Brew:

Allow the water to fully drain through the coffee grounds.

The total brew time should be around 3:30-4:00 minutes.



#### Serve:

Remove the pour-over cone, discard the filter and spent coffee grounds, and enjoy your freshly brewed coffee.