

Melitta Pour Over Recipe

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Ingredients:

- 20g coffee beans
- 300ml water (just off the boil)

Equipment:

- Melitta pour-over cone
- Melitta #2 filter
- Gooseneck kettle
- Grinder
- Scale
- Timer
- Mug or carafe

Steps:

1. Grind the Coffee:

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

2. 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.

3. Set Up:

- Place the pour-over cone on your mug or carafe. Add the ground coffee to the filter.

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4. 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.

5. 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.

6. 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.

7. 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.

8. Serve:

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