

KALITA WAVE

The Kalita Wave dripper is one of our favorite hand brewing methods. The flat bottom provides a uniform extraction of the coffee and a delicate, aromatic cup.

To get the most out of your freshly roasted coffee, you should have a good burr grinder, a scale, a timer and clean, filtered water heated to 92-95C.

- 1.** Weight out 16 g of coffee for a single cup of 250 ml water / 32 g for 500 ml of water.
- 2.** Grind the coffee on a medium-coarse setting. The grind size has a big impact on taste so experiment on your own grinder for best results. Bitter and dry: grind coarser. Sour and thin: grind finer.
- 3.** Place the filter paper in the dripper and rinse it with water. Pour the coffee inside the filter paper and place it on top of a cup or server on a scale and tare.
- 4.** Start a timer and pour 30/60 g water so that all the coffee is soaked and let it sit for 30 seconds to "bloom".
- 5.** After 30 seconds, pour the remaining water slowly and steadily. Pour in a circular motion from the center outwards and back to the center again. Repeat the movement so the water flows evenly and uniformly over the coffee.
- 6.** The brew should reach 250/500 g water by about 1:45 minutes. The same pour times applies for both portions. The total brewing time will depend on your grind setting and the bean.

Before enjoying the coffee give it a quick stir and let it cool down a little. Enjoy!

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