

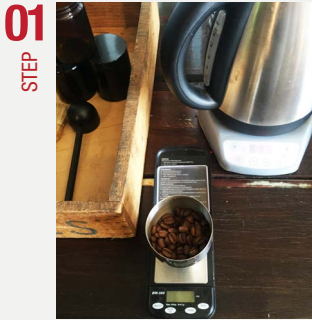
**CATEGORY 7**  
**COMPETITION PARAMETERS**

Pour Over Method - Valve Open  
Brew Ratio 1:14  
Full Brew - 53g, 750ml water  
Grind - medium course (filter) grind  
Brewing temperature 90°C



HOW TO USE THE  
**BREWOVER** POUR OVER METHOD

**THE START**



**01 STEP** Give your BREWOVER a thorough clean with hot water before using. Work out how much yield you require. For a full brew we recommend 53g. We recommend using a brew ratio of 1:14. Weigh out the required amount of beans. Weigh or measure the required amount of water and heat. (For a full brew use 750ml and we recommend brew temps between 85-92 degree C)



**GET GRINDING**



**02 STEP** After selecting your favourite beans and grind to a medium coarse (filter) grind. We recommend using burr grinders as they offer a more consistent particle size.

**THE POUR**



**05 STEP** After the bloom, slowly pour your water over the grounds in a slow circular motion assuring all grounds are saturated evenly. Try to pour slowly enough so the extraction is in 1 pour and the top chamber doesn't overflow.

**PAPER UP**



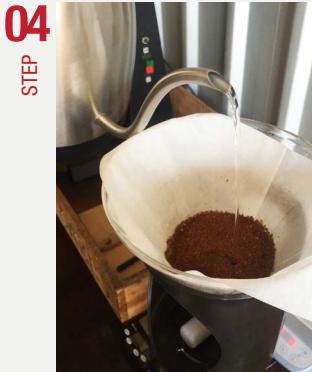
**03 STEP** Open up a BREWOVER folded pourover paper and place into top pourover cone. Saturate the paper with warm water let it filter down and then remove from bottom BREWOVER jug. This washes any impurities from the paper and helps warm the vessel.

**THE CLEAN UP**



**06 STEP** Once the desired amount of coffee is brewed, remove the filter paper and discard. Better yet if the valve is still attached to the cone piece, turn to off position and remove entire cone piece from middle chamber. Carry over to the bin and discard the coffee and paper. MESS & DRIP FREE!

**THE EXCITING PART**



**04 STEP** Add your desired amount of freshly ground coffee to the filter paper inside the pourover cone. When your water is at the required temperature pour a small amount of water on to the grounds just wetting them. Wait about 30 seconds for the grounds to 'bloom'. The water helps force the CO2 away from the fresh grounds and out of the cells which contain most of the volatile aromatics and oils. Essentially prepping the coffee bed for extraction!

**THE BEST BIT**



**07 STEP** Remove the bottom jug from the base and pour into your favourite cup or glass!  
And Enjoy!

**CONTACT**

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