

# Hario V60

## 10 oz pour over

18 grams coffee - 300 grams water

- one:** fill kettle with 200 degree water (300 gr/ml)
- two:** preheat filter in glass, discard water
- three:** weigh 18 grams of coffee and grind for automatic drip / pourover
- four:** place v60 on top of carafe on scale, add coffee, level and tare
- five:** start timer, pour 30 grams of water and bloom for 30 seconds
- six:** slowly pour rest of water in circles
- seven:** finish pouring 300 grams of water in 2:00-2:30 minutes. water should be finished draining by 2:40-3:00

## 14 oz pour over

26 grams coffee - 440 grams water

- one:** fill kettle with 200 degree water (440 gr/ml)
- two:** preheat filter in glass, discard water
- three:** weigh 26 grams of coffee and grind for automatic drip / pourover
- four:** place v60 on top of carafe on scale, add coffee level and tare
- five:** start timer, pour 60 grams of water and bloom in 30 seconds
- six:** slowly pour rest of water in circles
- seven:** finish pouring 440 grams of water in 3:00-3:30 minutes. water should be finished draining by 3:40-4:00 minutes