

# Pour-over (V60) Brewing

Time: 3:00 min • Ratio: 1:16 • Water: ~93°C

## You'll need

- V60 dripper + paper filter, kettle (ideally gooseneck), grinder, scale, timer, mug or server.
- Fresh coffee, medium-fine grind (like table salt).

## Recipe (example)

- 18 g coffee → 288 g water (1:16). Adjust dose to taste.

## Steps

- Rinse paper filter with hot water to remove paper taste and preheat. Discard rinse water.
- Add 18 g grounds, level the bed and start the timer.
- Bloom with ~36 g water ( $\approx 2\times$  coffee weight). Swirl gently. Wait 30–45 s.
- Main pours: slow circles to 200 g by 1:30, then finish to 288 g by ~2:00.
- Drawdown should complete near 3:00. Swirl the server and serve.

## Dial-in tips

- Bitter/slow? Coarsen the grind or reduce total contact time.
- Sour/weak? Grind a little finer or extend time slightly.