



# BONAVITA



bonavita  
filters  
burr grinder  
digital scale



grind:  
drip-medium



cold filtered  
water

WATER MARK	WATER (GRAMS)	COFFEE DOSE (GRAMS) — strength —→		
		1.3% TDS	1.4% TDS	1.5% TDS
4	619	40	42	45
5	768	49	52	55
6	935	60	63	67
7	1090	70	74	79
8	1248	80	85	90

## STEPS

**ONE:** Fill the reservoir with cold filtered water to the desired water mark.

**TWO:** Weigh coffee to desired strength and grind.

**THREE:** Place filter in the cone, rinse with hot water, and add coffee. Shake to level the coffee bed.

**FOUR:** Place the carafe, with cone on top, into the brewer and turn on.

**FIVE:** The Bonavita will begin to brew. When done, turn off brewer and remove cone. Serve.

**BREWING TIP:** When placing the filter in the cone, be sure to have the folds facing away from the drain hole. After rinsing the filter, pour the rinse water out of the side opposite the spout. Check to make sure the filter is still suctioned to the wall of the cone, with no air pockets.

**GRIND TIP NO. 1:** Due to a shorter brew time, a four cup brew will require a slightly finer grind than an eight cup brew.

**GRIND TIP NO. 2:** All grinders will produce a mix of course and fine particles - none are perfect, however, burr grinders produce far more uniformity. If your resulting cup is too strong and/or bitter, adjust your grind slightly coarser. If it is too weak and/or sour, adjust slightly finer.