

POURIGAMI BREWER



10 OUNCE
BREW FOR ONE

George Howell
COFFEE

POURIGAMI BREWER

10 OZ

STEPS



One 10oz Cup or
300 grams

- Pourigami brewer
- V60 #02 Conical Filters
- burr grinder
- pouring kettle
- digital scale
- timer
- server



dose:
17-19 grams



grind:
drip-medium



filtered water:
350grams
201-205°F



brew time:
3 minutes

ONE: Assemble the Pourigami by fitting three pieces together. Put the filter in the brewer and place on the server.

TWO: Fill the pouring kettle with hot water and thoroughly rinse the filter in the brewer; allow to drain completely and discard water from the server.

THREE: Weigh coffee to desired strength (17-19g) and grind.

FOUR: Place the Pourigami and server on scale, add coffee. Shake the brewer to level the bed, zero the scale, and fill the pouring kettle with hot water.

FIVE: Start your timer and begin pouring simultaneously.

SIX: Pouring is split into six separate pours of 50g of water in 15 seconds, allowing to drain for 15 seconds in between each pour.

SEVEN: Start each pour in the center. Work your way out and then back to the center, in concentric triangles, saturating any dark spots of coffee on the surface.

EIGHT: Coffee should finish draining around 3:30. Remove the Pourigami. Serve.

POURING TIMELINE:

0:00 - 0:15 - pour to 50g
0:30 - 0:45 - pour to 100g
1:00 - 1:15 - pour to 150g
1:30 - 1:45 - pour to 200g
2:00 - 2:15 - pour to 250g
2:30 - 2:45 - pour to 300g

BREWING TIP #1:

When preparing the filter, place the folded seam side against a side of the brewer, and not in one of the corners. This will ensure better drainage.

BREWING TIP #2:

When pouring, make sure that you are evenly wetting all grounds by pouring in a triangular motion.