



NOBLE COFFEE ROASTING

8-CUP CHEMEX BREW METHOD

1. Grind 60 grams of coffee to a coarse grind. If the bed of coffee lowers too much between pours, the grind is too coarse. If the bed becomes too high, the grind is too fine. In either case, use micro-adjustments on the grinder to change the particle size.
2. Heat 1 liter of water to 205° with a gooseneck kettle. Rinse paper filter with 500 grams of this water, weighing it out with a scale, then pour this water out.
3. Pour the 60 grams of ground coffee into the rinsed filter, settle the bed, and tare your scale. Then, heat another liter of water to 205°.
4. At 0:00, start your timer and pour 100 grams of water (10% of the total 1,000 grams of water you'll use) with concentric circles from the outside in, starting at 6 o'clock. Pour at a rate of 50 grams of water per 10 seconds.
5. At 1 minute, pour up to 300 grams of water (adding 200 grams, or 20%) with concentric circles from the outside in, starting at 6 o'clock.
6. At 2 minutes, pour up to 500 grams of water (adding 200 grams, or 20%), pouring all of the water into the middle.
7. At 3 minutes, pour up to 700 grams of water (adding 200 grams, or 20%), pouring all of the water into the middle.
8. At 4 minutes, pour up to 900 grams of water (adding 200 grams, or 20%), pouring all of the water into the middle.
9. At 5 minutes, pour up to 1,000 grams of water (adding 100 grams, or 10%), pouring all of the water into the middle.
10. Once the coffee finishes dripping, discard the coffee grounds and filter, then mix the brewed coffee.
11. Finally, serve your coffee. As you drink it, consider its aroma, flavor, body, and finish, as well as the evolution of these characteristics as it cools. Enjoy!