



# NOBLE COFFEE ROASTING

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## CHEMEX BREW METHOD

1. Grind 26 grams of coffee to a medium coarseness. If the bed of coffee lowers too much between pours, the grind may be too coarse. If the bed becomes too high, the grind may be too fine. In either case, use micro-adjustments on the grinder to change the particle size.
2. Heat at least 20 ounces of water to 205° with a gooseneck kettle. Rinse paper filter with 200 grams of this water, weighing it out with a scale, then pour this water out.
3. Pour the 26 grams of ground coffee into the rinsed filter and settle the bed. Now that you're ready, pick up your kettle and start your timer.
4. At 0:00, pour 40 grams of water (10% of the total 400 grams of water) with concentric circles from the outside in, starting at 6 o'clock. Aim to pour at a rate of 40 grams of water per 10 seconds.
5. At 0:30, pour up to 120 grams of water (adding 80 grams, or 20%) with concentric circles from the outside in, starting at 6 o'clock.
6. At 1:00, pour up to 200 grams of water (adding 80 grams, or 20%) into the middle of the bed of coffee.
7. At 1:30, pour up to 280 grams of water (adding 80 grams, or 20%) into the middle of the bed of coffee.
8. At 2:00, pour up to 360 grams of water (adding 80 grams, or 20%) into the middle of the bed of coffee.
9. At 2:30, pour up to 400 grams of water (adding 40 grams, or 10%) into the middle of the bed of coffee.
10. Once the coffee finishes dripping, mix it by pouring it into a clean decanter.
11. Finally, serve the coffee into a cup. As you drink it, consider its aroma, flavor, body, and finish, as well as the evolution of these characteristics as the coffee cools. Enjoy!