



# NOBLE COFFEE ROASTING

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## ICED CHEMEX BREW METHOD

1. Grind 30 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 20 ounces of water to 205° with a gooseneck kettle. Rinse paper filter with 200 grams of this water, then pour this water out.
3. Remove the paper filter, weigh out 150 grams of ice into the base of the Chemex brewer, then replace the paper filter.
4. Pour the 30 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.
5. At 0:00, pour 25 grams of water (10% of the total 250 grams of water that you'll be using) with concentric circles from the outside in, starting at 6 o'clock. Aim to pour at a rate of 25 grams of water per 10 seconds.
6. At 0:30, pour up to 75 grams of water (adding 50 grams, or 20%) with concentric circles from the outside in, starting at 6 o'clock.
7. At 1:00, pour up to 125 grams of water (adding 50 grams, or 20%) into the middle of the bed of coffee.
8. At 1:30, pour up to 175 grams of water (adding 50 grams, or 20%) into the middle of the bed of coffee.
9. At 2:00, pour up to 225 grams of water (adding 50 grams, or 20%) into the middle of the bed of coffee.
10. At 2:30, pour up to 250 grams of water (adding 25 grams, or 10%) into the middle of the bed of coffee.
11. Once the coffee finishes dripping, mix it by pouring it into a clean decanter.
12. Finally, serve the coffee into a cup over ice. As you drink it, consider its aroma, flavor, body, and finish. Enjoy!