

Preparation Guide

CHEMEX

Equipment

A 6-cup Chemex

A special Chemex filter paper

A grinder

A scale with a timer

A kettle with a gooseneck spout

30 g of our Rwanda Organic coffee

Recipe

Coffee: 30 g

Grind size: Medium coarse

Water: 500 g (for 4 cups)

Temperature: 93 °C

Total infusion time: 4 minutes

1. Heat the water to the temperature indicated and grind the coffee.
2. Place your filter on the Chemex, making sure you have three layers of paper on the spout side and one layer on the other side.
3. Rinse the filter with hot water then pour away the water used.
4. Pour your coffee into the Chemex and tare the scales.
5. Pre-infusion: Pour in 100 g of water, wetting all the coffee thoroughly and start the timer.
6. Second measure of water: After 30 seconds, pour in another 200 g of water (up to 300 g) in a circular motion.
7. Third measure of water: After 90 seconds. Pour in up to 500 g of water, using a circular motion again.
8. Once the infusion is complete, remove the filter and give your coffee a good stir before serving.



RWANDA BIO

SPECIALTY FILTER COFFEE