## **Preparation Guide**

## **HARIO V60**

## **Equipment**

A ceramic V60

A glass carafe or a large cup

A special V60-02 filter

A grinder

Scales with a timer

A kettle with a gooseneck spout

16 g of our Rwanda Organic coffee

## Recipe

Coffee: 16g

Grind size: Medium

Water: 240 g (for 2 cups)

Temperature: 92 °C
Total infusion time:

3 minutes 15 seconds

- 1. Heat the water to the temperature indicated and grind the coffee.
- 2. Place the filter paper in the V60 and rinse it with hot water then pour away the water used.
- Pour the coffee into the V60 and tare the scales.
- 4. Use the technique of pouring the water in five 50-gram measures.
- 5. Pre-infusion: Pour in 50 g of water, wetting all the coffee and start the timer.
- 5. Second measure of water: After 40-45 seconds, add another 50 g of water in a circular motion from the centre to the outside, without touching the filter.
- 7. Continue pouring 50 g each time, until you reach 250 g after the third, fourth and fifth measure of water.
- 8. After 3 minutes, the infusion should be complete. Remove the filter and stir the coffee in the carafe and serve in the cup.



RWANDA BIO
SPECIALTY
FILTER COFFEE