

Broadway Tasting Brew Methods

Chemex:

- Place Chemex filter in the coffee maker with the 3-layer paper side facing the pouring spout.
- Using a full kettle of hot water, wet the whole paper filter and warm the chemex.
- Dump out the water.
- Place 40g of coffee ground fairly coarse (almost french press) into the wet filter.
- Pour 60g of 200 degree water over the grounds wetting them completely and allow coffee to “bloom” for 40 seconds.
- Pour 640g of water slowly in circles onto the wet grounds avoiding the sides of the filter.
- Give the grounds and water a gentle stir and allow to drain. Total time should be about 3.5-4 minutes.

French Press:

- Grind 60g of coffee on the coarsest setting and place in the bottom of the dry french press.
- Pour 672g of hot (not boiling) water over the dry grounds.
- Wait 1 minute and stir gently.
- Cover with plunger cap and let sit for an additional 3 minutes.
- Press plunger and pour.

Clever Coffee Dripper:

- With coffee maker sitting on the counter, wet the paper filter and fill the cone with hot water and let sit for a few seconds.
- Drain the hot water from the Clever dripper into your drinking cup.
- Place 32g of coffee ground at medium coarsness (should be similar to an automatic paper drip brewer) inside wet filter and shake to settle the grounds.
- Saturate the grounds with water and let coffee “bloom” for 30 seconds.
- Drain the bloomed coffee into a cup and discard.
- Pour 16oz (almost to the top of the cone) of 200 degree water into the dripper and cover with plastic top or plate and let sit for 1 minute.
- Remove cover and gently stir grounds and water, re-cover and let sit for another 3 minutes.
- Dump out the water from your now warm cup and place the Clever dripper on top of cup to drain.

Aeropress:

- Place small paper filter disk in the removable black bottom part of the Aeropress and wet with hot water.
- With the Aeropress inverted on the countertop, place 15g of coffee ground at a medium coarsness into the tube.
- Add 100g of 204 degree water to the coffee and give a quick stir.
- Add another 120g of water, screw on the cap with the already wet filter and let steep for 30 seconds.
- Flip entire Aeropress over cup and press down slowly for 45 seconds until you hear hissing air.