



Specialty Coffee Makers

CONE FILTER

One cup at a time. No other method offers a more personalized brewing experience.

WHAT YOU NEED

- coffee beans
- grinder
- kettle
- measuring tools
- cup for waste
- mug for coffee
- cone filter

WHAT IT IS

A convenient way to brew a single cup at a time – and a very simple technique to master. Clean-up is a cinch – just toss the used filter in the compost and rinse out the cone.

HOW IT WORKS

Water flows over ground beans, extracting essential oils as brewed coffee drips through the cone filter and into your mug.

SECRETS TO SUCCESS

Slow, careful pouring, precise measuring and the correct water temperature.

STEPS

1 GRIND THE BEANS

Guarantee even extraction by using a medium-fine grind.

2 POSITION AND RINSE FILTER

Set the cone on your waste cup, then fold the filter at the seams and place inside the cone. Run hot water through the filter and allow it to drain completely.

3 ADD COFFEE TO FILTER

Add 10 grams of coffee per 6 oz. of water. Adjust proportions for a stronger or weaker brew.

4 INITIAL POUR

You'll use a total of 12 oz. of hot water for two pours. First, slowly pour in just enough hot water to saturate the grounds, moving the stream in a circular pattern, starting in the middle and moving outward for even saturation. Be sure to avoid pouring water directly on the filter.

5 BREWING POUR

Wait 15 seconds, then pour in the rest of the water using the same slow, swirling motion as before.

6 PULL YOUR MUG

When you have eight oz. of brewed coffee in your mug, move the cone onto the waste cup and let it drain completely.