



## Specialty Coffee Makers

# CHEMEX

*Thanks to specially designed filters, Chemex brews aromatic, full-bodied coffee — without a trace of bitterness.*

### WHAT YOU NEED

- coffee beans
- grinder
- Chemex pot
- kettle
- measuring tools
- Chemex paper filter
- thermal carafe  
*(if you're brewing extra coffee)*

### WHAT IT IS

A classic hourglass-shaped coffee pot. The original design earned a place at MOMA in New York City and the Smithsonian Institution in Washington, DC.

### HOW IT WORKS

Hot water flows through ground beans in the paper-lined glass cone at the top, extracting their essential oils and emerging as brewed coffee in the pot below.

### SECRETS TO SUCCESS

Precise pouring, even saturation and the correct water temperature.

## STEPS

1

### GRIND THE BEANS

Use a medium-coarse grind for even extraction, full body and complex flavor.

2

### POSITION AND RINSE FILTER

Set the folded Chemex filter in the top part of the glass pot. Run hot water through the filter and allow it to drain completely, then discard the water.

3

### ADD COFFEE TO FILTER

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

4

### MOISTEN THE GROUNDS

Using a swirling motion, pour a small amount of hot water over the grounds until they're evenly saturated and swell slightly (or "bloom").

5

### FIRST POUR

Allow the grounds to bloom for about 30 seconds, then pour in more water using the same spiral motion as before. Raise the water level to about 1/2 inch below the rim of the filter.

6

### SECOND POUR

When you can see about 3/4 inch of dry coffee at the top of the filter, slowly pour in the rest of the water.

7

### POUR YOUR COFFEE

Wait for a minute or two to make sure that brewing is complete, then remove the filter and pour your coffee. If you're not going to drink it all immediately, use a thermal carafe to store any extra coffee.