

# THE BARN Brew Guide - Pour Over

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**Equipment:** V60 or Kalita, Filter, Scale, Timer, Grinder, Pitcher, Hot Water, Coffee Beans  
**Brew Time:** 2:30 min  
**Water:** 250ml at 95 degrees celsius  
**Coffee beans:** 16g

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Put your V60 or Kalita on your pitcher. Give the paperfilter a good rinse with hot water. It removes all paper taste from the filter and pre-heats your pitcher. Remove the rinsing water. Grind your coffee beans to a medium grind setting. Add the coffee and tare your scale. Have your boiling water ready. Start your timer. Pour 30g water to create the bloom. At 30 secs: Pour in 70g water. At 50 secs: Pour in 50g water. At 1:15 min: Repeat 50g pour. At 1:40 min: Pour the last 50g into the brew.

Remember to pour in circular motions so all coffee is extracted nicely! Never pour on the sides - follow the inner ring of a bagel form.

Tastes good huh? Make another and enjoy your morning!

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No beans at home? Visit our webshop: [www.thebarn.de](http://www.thebarn.de)