



CHEMEX

RECIPE

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COFFEE * ROASTERY

30g Coffee

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500g water

Place the filter in the upper cone of the Chemex and rinse with hot water. Allow the water to heat the brewing receptacle and then discard the water.

Add 30g of ground coffee (slightly coarser than cupping grind) and zero scale

Pour around 50g of water in order to wet the grounds and let the coffee bloom for about 30 seconds

Pour the water vigorously in the center of the cone and bring the surface of the slurry up to a point about one inch below the top of the glass by around 45 seconds

Gently stir around the edges of the surface in order to prevent coffee from adhering to the sides and let the coffee drain

Before all the water drains through make a second pour at around 1:20, bringing the slurry up to the same level that was established with the first pour. Let it drain, but not entirely

At about 2 minutes pour a final time ending the pour at 500g of water

Give a gentle stir across the surface and let the slurry drain completely. It should finish around 3:45 – 4:00 minutes.