



Capresso

— electric —
Pour-Over
 — kettle —

Brewing Coffee

Brewing pour-over coffee can be a relaxing and fun way to unlock new flavors from your favorite coffee. By precisely controlling the temperature and rate of extraction you can taste a noticeably more delicate and complex flavor profile. Below find brewing tips and recipe recommendations for enhancing your brewing experience.

Coffee to Water Ratio

There are many schools of thought on coffee to water ratios. The below chart uses the widely recognized 1:17 ratio, but it is highly recommended to experiment with different ratios depending on the type of bean and personal taste.

Pour-Over coffee recipes using 1:17 ratio

Ground Coffee (g)	12	20	32	42
Water (g)	204	340	544	714

Tips for Brewing Coffee with the Pour-Over Kettle

- It is recommended to use a digital kitchen scale with tare function to precisely monitor the quantities during brewing.
- Water quality is important. Always start with fresh, cold filtered water.
- Always grind fresh coffee beans immediately before brewing. An even extraction is critical, so it is recommended to use a high quality grinder such as a Capresso Conical Burr Grinder to produce a uniform grind.
- Use a coarse to medium coarse grind for pour-over brewing.
- Most experts agree the optimal temperature range for brewing pour-over coffee is between 195°F - 205°F (90°C - 96°C). Brewing at a higher temperature than 205°F can lead to over extraction, which will cause more bitter flavors to develop in the coffee.

- When using a paper filter always pre-wet the filter with heated water before adding the ground coffee. This ensures that any dust or other foreign particles are removed from the filter and ensures the purest flavor. The heated water will also help to warm the vessel you are pouring into.
- When beginning your initial pour, saturate the grounds completely with 60-150 (g) of water and then pause to let the ground coffee bloom. After waiting for about 30 seconds resume pouring in increments of approx. 100 (g) - 150 (g) per pour, until you have reached the desired amount.
- Pouring techniques can vary. Many baristas use a spiral technique, starting the pour in the middle of the ground coffee and finishing by circling the outer edges of the grounds to ensure complete saturation.
- Always pour using a slow and controlled motion.
- Monitor your extraction time using the built in timer. Aim to finish the brewing process within 2:30 - 4:00 minutes from the initial pour.
- If you find that it is taking too long for your coffee to brew, try using a coarser grind.
- Agitating the coffee grounds while pouring will cause more of the dissolvable solids to filter into your brew. This will slow down the brewing time, and will provide a finished product that contains more "body," similar to French Press coffee.
- Avoiding agitation will ensure that less of the dissolvable solids will filter into your brew. This will provide a "clean" finished product. Many baristas recommend this method in order to taste the more delicate flavors and aromas in your roast.
- Do not be afraid to experiment. There is no right or wrong way for you to enjoy your pour-over coffee.



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Brewing Tea

There are many factors that contribute to the perfect cup of brewed tea:

- The quality of the tea leaves
- Purity of the water
- Ratio of tea to hot water
- Correct steeping temperature for the specific type of tea
- Correct steeping time for the specific type of tea
- Adequate room for the tea leaves to expand and fully extract the best flavor

To extract the best taste from your tea start with fresh, cold filtered water. Never reheat water that has been left in the kettle as the taste could be stale or flat. Choose a high quality tea and store the tea away from the light in a dark, airtight container.

For each 6-8 ounces of water, use approximately: 2 grams/ 1 teaspoon of tea leaves or 1 teabag. When using a tea-spoon to measure the tea, be sure to take into account the surface size of the leaves. For larger tea leaves you may have to use a heaping teaspoon, whereas for finer teas you may want to use a level teaspoon. Always adjust the amount of tea and steeping time to your personal taste.

Place tea leaves or teabag into hot water rather than pouring the hot water directly over the leaves. Tea can burn easily if hot water is poured directly on the leaves. Allow adequate room for the tea leaves to expand when using a tea infuser.

Guide to Steeping Tea

Tea Type	Water Temperature	Steep Time (minutes)
Green	150° – 160°F	2 – 4
White	175° – 180°F	4 – 6
Yerba Mate	185°F	3 – 5
Oolong	190°F	5 – 8
Black	212°F	4 – 6
Rooibos	212°F	4 – 6
Herbal	212°F	5 – 8