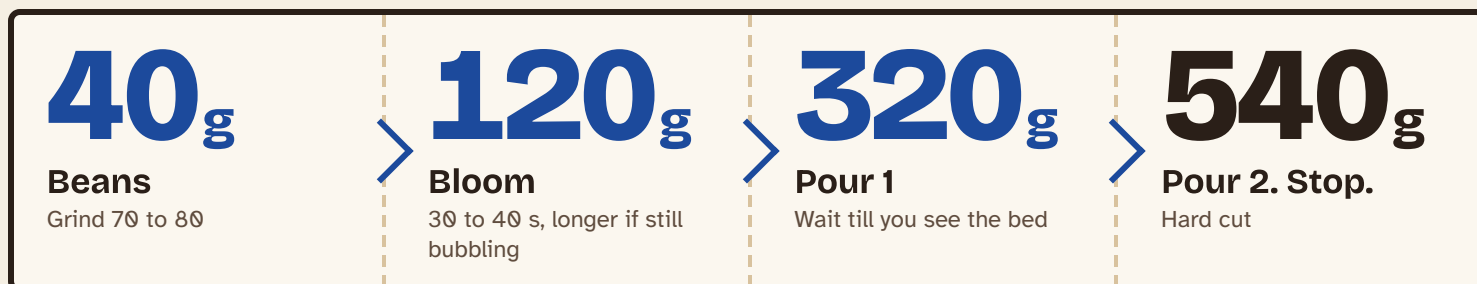


Full carafe, 5 cups

Bean: whatever bag is open

Tasting notes are on the bag



202 °F kettle preset

Clockwise, center to center every pour

Zero the scale carafe on, grounds in

SET UP

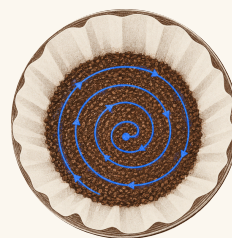
- 1 Fill the Fellow kettle from the water dispenser (room temp). Set **202 °F**. Start it before you grind.
- 2 Weigh **40 g** of beans. A touch extra is fine.
- 3 Grinder at **70 to 80** (check the number written on the grinder). Beans in, lid on, cup under, press start. Press the funnel down to clear the last beans.
- 4 **Turn the grind dial only while the grinder is running.** Turning it while stopped can damage the burrs.
- 5 Fold the filter on a diagonal, just off the seam. Seat it in the V60.
- 6 Wet the filter with a little hot water, then pour it out. Save the kettle for the brew.
- 7 V60 on the carafe, carafe on the scale. It stays there through the brew.
- 8 Grounds in. Shake the V60 so the bed is flat. **Zero the scale** with the carafe on it.

BREW: GENTLE STREAM, SPOUT AT A RIGHT ANGLE

- 9 Bloom to **120 g**. Wait **30 to 40 s**, longer if still bubbling (the bed is twice as deep), until it smells sweet.
- 10 Pour to **320 g**. Straight down the center until it drips, then circle clockwise, end in the center. Wait until you see the bed.
- 11 Pour to **540 g** the same way. The first two can run a few grams over. **540 g is the stop.**

CHECK AND SERVE

- 12 Good pour: the bed is flat and even, no separation, grounds sunk evenly into the sides.
- 13 Swirl the carafe to air it out, like decanting wine. Let it cool a little. Warm, not tongue-burning.
- 14 Steven's take: drink it black. Sip it with a slurp.



Every pour: start in the center, circle clockwise with the V60's grooves, finish in the center. That wets every ground.

Single cup:

20 g beans • 60 • 160 • 270 g

Steven's recipe doubled for the full carafe. Steven to confirm after his own test; he expects beans may come down a little.