



BREW GUIDE

Clever Coffee Dripper.


five
senses
COFFEE

Clever.

BREW GUIDE



Make great filter coffee at home with the simplest brewer around; the Clever Coffee Dripper.

INGREDIENTS & TARGETS

- 24g–25g of your favourite Five Senses filter roast coffee (lighter than espresso)
- 400g (or ml) of filtered water ...
or adjust to a Coffee Brew Ratio of 16.7:1 (brew water : coffee)
- Target TDS: 1.23% – 1.48%

TOOLS

- Clever Coffee Dripper
- Filter papers
- Grinder
- Digital scales
- Timer
- Kettle or urn
- Carafe for decanting
- Spoon or bamboo paddle

METHOD

1. Bring your kettle to the appropriate temp (94–96°C) is a great place to start.
2. Insert filter paper into Clever Coffee Dripper (CCD).
3. Fill CCD with hot water to preheat device, then drain to thoroughly rinse the filter paper.
4. Grind 24g of coffee at a medium coarseness (e.g. 18–22 on a Baratza Encore grinder).
5. Place CCD, with pre-wet filter paper on scales, add ground coffee and tare the weight.
6. Pour 400g of brewing water and add lid.
7. After 1 minute use a spoon or paddle to break the crust, gliding your spoon from front to back 3 times skimming the surface.
8. Replace the lid and at 4:00 minutes, drain into a carafe or pot.
9. After all liquid has dispensed, discard the used filter paper and rinse CCD.
10. Sit back, relax and sip your deliciously brewed coffee.

Order your next batch of delicious, seasonal fresh roasted coffee at www.fivesenses.com.au.