



*Cone Drip
Brew Instructions*

[YOU WILL NEED]

Fresh Cone Drip Grind Coffee
Cone Dripper
Purified Water
Hot Water Source
Natural #4 filter
Coffee Scoop
Small wooden spoon or chopstick for stirring
Cup, Thermos or Serving Beaker with correct capacity for your brew and fit for the cone

[STEP 1]

Place #4 filter in the filter cone. We recommend rinsing the paper filter while in the cone thoroughly with hot water to clean it and preheat the cone.

[STEP 2]

Using a coffee scoop place 5 level scoops or 1.25 ounces of cone drip grind coffee into the filter/cone.

[STEP 3]

Use 16 oz. of fresh purified 195°-205°F water from hot water source.

[STEP 4]

Secure filter cone above serving cup, thermos or beaker and pour water from kettle over grinds up to just below the top of the filter. Stir until grinds are fully saturated and as the coffee drips through, continue to pour in a circular motion saturating all grinds until you have used the full 16oz. of water.

[STEP 5]

Enjoy coffee as soon as it is finished dripping.

*Please use measurements and brew time as a starting point. Adjust according to taste.
Hope you enjoy your selections!*

*Sincerely yours,
Kobrick Coffee*