

KOBRICK COFFEE CO.

CHEMEX & KONE *Brew Instructions*

YOU WILL NEED

- 1.6 ounces (or 6.5 scoops) of Fresh Cone Drip Grind Coffee (best to grind just before brew)
- Chemex Glass Coffeemaker
- Kone Coffee Filter
- Hot Water Source/Kettle (25 oz. of filtered water)
- Coffee Scoop or Scale
- Timer



STEP 1

For best results, we recommend starting with whole bean coffee and grinding with a burr grinder just before you brew.

STEP 2

Place Kone in the Chemex Glass Coffeemaker and add 1.6 ounces of fresh Cone Drip Grind Coffee and make sure coffee bed is flat.

STEP 3

Start timer and pour 3.5 oz. of fresh purified 195°-205° F water for 15 seconds and let coffee “bloom” (coffee grinds will release bubbles).

STEP 4

Wait 30 seconds and then continue to pour in a circular motion saturating all grinds and slowly pour remaining 23 ounces of water, pausing as needed. Finish pouring water between 3:00-3:30 minutes, and let dripping finish between 4-5 minutes.

STEP 5

Enjoy your coffee as soon as it is finished brewing.

NOTE: Measurements should be used as a starting point. Adjust according to taste. Never pull and drink the coffee before it has been finished because you will have an uneven pot and the flavor will be severely diminished.

KOBRIK COFFEE COMPANY	
693 LUIS MARIN BOULEVARD, JERSEY CITY, NEW JERSEY 07310	
201.656.6313 / 800.562.7491	KOBRICKCOFFEE.COM
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