

KOBRIK COFFEE CO.

KALITA DRIPPER *Brew Instructions*

YOU WILL NEED

- 5 Scoops or 1.3 ounces of Fresh Cone Drip Grind Coffee (best to grind just before brew)
- Kalita Wave
- Purified Water
- Hot Water Source
- Kalita Filters
- Coffee Scoop or Scale
- 20 oz. or larger Server (with hole to fit Kalita Wave)



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 filter in the Kalita Wave. Rinse the filter with hot water.

STEP 3

Place Cone Drip Grind Coffee (measurements above) into the filter/Kalita.

NOTE: Measurements should be used as a starting point. Adjust according to taste.

STEP 4

Secure Kalita Wave above Server and pour 1.5 oz. of fresh purified 195°-205° F water from hot water source/Kettle, and let coffee “bloom” (coffee grinds will release bubbles). Continue to pour in a circular motion saturating all grinds until you have used a full 18 oz. of water. (about 2-3 minute brew time)

NOTE: 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.

STEP 4

Enjoy your coffee as soon as it is finished brewing.

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

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UNIT <u>16 OZ BREW</u>	ISSUE <u>KALITA WAVE</u>