

Cold Brew Factory

Pour Over Recipe That Almost Never Fail
(Simple And Easy To Make A Nice And Sweet Coffee)



(#Detailed Pour Over Recipe Included)

— A Better Way To Recharge —

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Pour Over recipe that almost never fail

Among these days working in the pop-up store, there are some fans who are asking about how they should be to extract a better coffee. So I have decided to share a little about how I do pour over at home that is simple and easy, you can also pour a sweet cup at home too. Just sharing some of my experience, not to teach or judge, if you like it you can try it at home.

This method I am now talking about almost success every time when I pour at home, doesn't need any special skills or machine, all you need is a kettle, V60, and coffee beans, simple as that. But before I talk about this method, there are a few requirement of the coffee bean quality you need to care about and to check before you start.



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Coffee Bean Selection

Coffee bean requirements:

1) No or less defects (this is important, if the bean has a lot defect, you are less likely to do a good pour) – details explained in “3 coffee defects that ruin your coffee”

- Tipping (Burnt & Bitterness)
- Scorching (Burnt & Bitterness)
- Undeveloped (Taste Grassy)

2) This method is suggested to pour light roasted coffee, if applied to dark roast, it will be quite strong.

Only 2 requirements, alright let's get started!

What I think a good pour over is, is that it has a fruity aroma, balance between sweet and sour, also with slightly little aftertaste. Will not be too strong, too bitter, or too mild and the taste should be just about it.

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Pour Over Settings

Step 1 (choosing the right grind size)

Pick 1-2g of coffee bean and grind it. Smell it, and ask yourself these few questions:

1) Do you think it is strong enough, or do you think grind size can be smaller?

- If you can't smell any aroma with your grind size, grind smaller.
- If you sense a bit of the bitterness, grind coarser.

2) If this is the taste in my cup of coffee, will I enjoy it or is it too much for me?

What you can smell in the coffee grind, usually is what you can taste in the cup, so this step is quite important. Below is some suggested coffee grind size you may try (in between), maybe you or your friends will be surprised by your next pour over.



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Pour Over Settings

Step 2 (water temperature)

For a fruity coffee, a higher water temperature will be suggested, around 96-98 degree the aroma will be stronger and the flavor will be more significant.

Step 3 (brewing time & water flow)

To get more aroma from the coffee and avoid the bitterness, I will suggest to brew between 01:35 - 01:50, in my past experience, you can get most of the aroma from the pour over with less bitterness inside.

For brewing that fast, you need to have fast water flow at the same time, which you need to pour the water fast so the coffee can be extracted more efficient, keeping the aroma before bitterness starts to appear.

You can apply this recipe to most of the light to medium roasted coffee, most of the time you will not fail and most likely to get great results.

For Reference Only

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Full Recipe

Tools: V60

Ratio: 15g coffee vs 225g water

Water temperature: 96 degree

Finish time: 01:35-01:50

1) First, put some water into the filter, wash away the scent from the filter paper you use.

2) Put the coffee grind into the filter and ready to pour.

Time

00:00 - 00:05 - Add 30g of water evenly onto the coffee grind, pause

00:30 - 00:40 - Add 100-110g of water (total 140g - 150g shown on scale), pause

00:45 - 00:50 - Add 40-50g of water (total 180g - 190g shown on scale), pause

00:55 - 01:00 - Add 30g - 40g of water (total 225g - 230g shown on scale), pause

01:35 - 01:50 - Wait until finish, take the filter away if it is over 01:50

Put the coffee aside and cool it down a bit, please enjoy!

You may try it next time, hope you will get some surprise by this method I always use.

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Summary

After all, it is all up to you, I am just sharing some of my opinion and experience in here. I suggest you try first before you believe in me or having any conclusion reading up until here.

What you taste and how you feel is more important, you are the one who enjoy the coffee, just give it a go.

Let's end this topic here and we will discuss more in our next e-book. Follow us on IG and stay update with us.

Stay update and get notice on our Instagram. (@coldbrewfactory)

I will see you in the next book. Cheers!

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