



WHINKS COFFEE ROASTERS

BREW GUIDES: BREWER

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GET YOUR SH'T TOGETHER (WHAT YOU NEED)

- SOME REALLY, REALLY GOOD COFFEE
- A QUALITY COFFEE MAKER
- FILTER
- SCALE
- GRINDER
- KETTLE (AND SOME QUALITY H2O)
- MUG/TUMBLER

BREW RATIO - 1:14

USE 14G OF WATER
FOR EVERY 1G OF COFFEE

COFFEE	WATER
30G	420G
60G	630G

PREP TIME

- WEIGH AND GRIND YOUR COFFEE TO A SAND-LIKE CONSISTENCY.
- RINSE THE FILTER. WE WANT COFFEE FLAVORS, NOT PAPER.
- ADD FILTER & GROUND COFFEE TO THE BREWER.
- WEIGH THE WATER (SEE BREW RATIO CHART) AND ADD TO YOUR BREWER.

BREW TIME

- PRESS THE BUTTON TO START YOUR BREW CYCLE.
- IF THE BREWER HAS A 'BLOOM' FUNCTION, MAKE SURE IT IS ENABLED.
- LET THE BREWER DO ITS THING.
- GIVE THE POT A QUICK SWIRL BEFORE SERVING IN YOUR FAVORITE MUG!