



WHINKS COFFEE ROASTERS

BREW GUIDES: FLASH BREW

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GET YOUR SH*T TOGETHER (WHAT YOU NEED)

- SOME REALLY, REALLY GOOD COFFEE
- V60 (OR OTHER POUR OVER DEVICE)
- CARAFE
- FILTER
- SCALE
- GRINDER
- ICE
- KETTLE (AND SOME QUALITY H₂O)
- TIMER
- STIR STICK
- MUG/TUMBLER

BREW RATIO - 1:7:7

USE 7G OF WATER & 7G OF ICE
FOR EVERY 1G OF COFFEE

COFFEE	WATER	ICE
30G	210G	210G
60G	315G	315G

PREP TIME

- WEIGH AND GRIND YOUR COFFEE. WE'RE SHOOTING FOR A COARSE TABLE SALT CONSISTENCY.
- RINSE THE FILTER. WE WANT COFFEE FLAVORS, NOT PAPER.
- ADD ICE TO THE CARAFE
- ADD GROUNDS TO THE FILTER AND ZERO OUT YOUR SCALE.
- PREHEAT THE WATER IN YOUR KETTLE. WE'RE SHOOTING FOR 205° - A MINUTE OR SO OFF-BOIL.

BREW TIME

- START YOUR TIMER. AND SO IT BEGINS.
- YOUR FIRST POUR SHOULD BE 2X THE WEIGHT OF THE GROUND COFFEE.
- LET THE COFFEE BLOOM FOR 45 SECONDS.
- START THE REST OF YOUR POUR. GO FOR A GENTLE, CIRCULAR MOTION, TARGETING ANY 'DARK SPOTS' IN THE GROUNDS. POUR 100 - 120G AT A TIME UNTIL YOU'VE HIT YOUR GOAL WEIGHT.
- AIM TO FINISH THE BREW BY THE 4-6 MIN MARK.
- GIVE THE COFFEE A SWIRL AND SERVE OVER ICE IN YOUR FAVORITE MUG OR TUMBLER!