



# **WHINKS COFFEE ROASTERS**

BREW GUIDES: CHEMEX



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### GET YOUR SH'T TOGETHER (WHAT YOU NEED)

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

### BREW RATIO - 1:15

USE 15G OF WATER  
FOR EVERY 1G OF COFFEE

COFFEE	WATER
30G	450G
60G	675G

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### 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 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 5-7 MIN MARK.
- GIVE THE COFFEE A SWIRL AND SERVE OVER ICE IN YOUR FAVORITE MUG OR TUMBLER!