

ONE PAGE SUMMARY

Lifestyle & Hobbies > Coffee Brewing > Pour Over

# Beginner lessons for Pour Over

Master the Art of Pour Over Coffee Brewing!

DEFINITION

Pour over is a manual coffee brewing method that involves pouring hot water over coffee grounds in a filter. This technique allows for greater control over brewing time and flavor extraction.

KEY CONCEPTS

Coffee Grind Size

The grind size affects extraction; a medium-coarse grind is ideal for pour over.

Water Temperature

Optimal brewing temperature is between 195°F and 205°F for best flavor extraction.

Brewing Ratio

A common ratio is 1:15 coffee to water, adjusting based on taste preferences.

Blooming

Blooming involves pre-wetting coffee grounds to release gases, enhancing flavor.

Pouring Technique

Pour in a circular motion, starting from the center to ensure even saturation.

EXAMPLES

- Use 20g of coffee with 300ml of water for a balanced brew.
- Bloom coffee for 30 seconds before the main pour.
- Pour water in a spiral pattern for even extraction.

MEMORY TIPS

- ★ Remember 'G-W-B-P' for Grind, Water, Bloom, Pour.
- ★ Think of 'Brew Ratio' as 'Best Ratio' for flavor.
- ★ Visualize a spiral for the pouring technique.

COMMON MISTAKES

- ✗ Using the wrong grind size, leading to over or under-extraction.
- ✗ Pouring water too quickly, causing uneven extraction.
- ✗ Skipping the blooming step, missing out on flavor enhancement.

QUICK RECAP

Pour over coffee brewing allows for precise control over flavor and strength. Focus on grind size, water temperature, and proper pouring techniques for the best results.