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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 precise control over brewing time and water distribution.

KEY CONCEPTS

Coffee Grind Size

A medium-fine grind is ideal for pour over, allowing optimal extraction.

Water Temperature

Water should be between 195°F to 205°F for effective brewing without bitterness.

Brewing Time

Aim for a total brew time of 2.5 to 4 minutes for the best flavor.

Blooming

Letting coffee grounds bloom for 30 seconds before pouring enhances flavor extraction.

Pouring Technique

Pour in a slow, circular motion to evenly saturate the coffee grounds.

EXAMPLES

→ Use a scale to measure 20g of coffee for 300ml of water.

→ Start with a 30-second bloom before pouring the rest of the water.

→ Pour in a spiral motion for even extraction.

MEMORY TIPS

★ Remember 'G-W-T-B-P' for Grind, Water, Time, Bloom, Pour.

★ Think of 'Brew Time = 2-4' to recall ideal brewing duration.

★ Visualize a flower blooming to remember the importance of blooming.

COMMON MISTAKES

✗ Using the wrong grind size, leading to over or under-extraction.

✗ Pouring water that is too hot or too cold.

✗ Not allowing the coffee to bloom properly.

QUICK RECAP

Pour over coffee brewing is a precise method that enhances flavor through controlled techniques. Focus on grind size, water temperature, and proper pouring for the best results.