

## Tip Sheet for Chemex Brewers

There are a few key advantages to using a Chemex Brewer and making manual, pour-over drip coffee rather than auto-drip brewing with a home machine. The first key point is that the coffee-water mixture is the right temperature (between 195-205 f) from the beginning of the infusion. Few auto drip makers are capable of this. Over time, even a good auto-drip maker will brew at lower and lower temperatures - especially if it is not kept clean. Secondly, you gain some control over infusion time based upon the fineness of your grind, and pouring technique. Lastly (and I think, of great significance) is that you can keep this simple brew system very clean: auto-drip makers become foul with rancid coffee residue, and invariably even with drip machines that are diligently cleaned, I can immediately taste this bitter, off flavor.

A disadvantage of paper filters is they can impart a noticeable flavor to the brew, especially the thick Chemex filters. So pre-wetting the filter is key to excellent Chemex brewing. Also, Chemex brewing is best when brewing larger amounts of coffee: paper taste and heat loss are more noticeable when trying to brew a small batch of say 12 oz. These are intended as a "starting point" for the respective type of brewing. Ultimately, you will figure out the best and most convenient ways to use these brewing devices, so please remake, twist, turn, distort, grind and brew these instructions to suit your own needs!

And please look at the **Brewing Fundamentals** page for some basic parameters and approaches to brewing. <http://www.sweetmarias.com/grind.brew.php>

### Recommended Method for Chemex Brewing

1. Open the Chemex-Bonded Coffee Filter into a cone. One side should have 3 layers, the other side 1 layer. Place the cone in the top of your coffeemaker with the thick portion toward the pouring spout. You may use non-Chemex filters like the Filtropa brand in #4 or Filtane #6 cone size, but Chemex filters are specifically designed to perform with the brewer. (\*\*see note below). Using hot water, pour in about 2 oz. so it wets the paper filter. I find that the Chemex filter sticks to the glass sufficiently so I can invert it over the sink and the water will drain back out without taking the filter with it.
2. Using a medium\* grind, put one coffee measure (7.25 grams by weight) of coffee per 6 oz cup into the filter cone. Chemex instructions state one rounded tablespoon per 5 oz cup: standard SCAA brewing is 7.25 grams per 6 oz cup. \* On the proper grind: If the water stalls completely in the grounds - your grind is too fine. If it pours through too fast, and the resulting coffee is weak - then the grind is too coarse. Adjust to your preference!
3. When the water is boiling, remove it from the heat for 30 seconds. It should now be about 195 to 205 degrees F., the perfect brewing temperature. Chemex recommends pouring a small amount of water over the grinds, just enough to wet them without floating them. This pre-wetting allows coffee to "bloom", to swell and prepare for even infusion brewing. I think that you don't want to lose the proper brew temperature in your coffee-water infusion, and I think the cup results are better if you initially fill the filter half-way (getting all the grinds wet in the process).
4. After this first wetting simply pour more water, soaking the grounds each time but keeping the water level well below the top of the coffeemaker. Pour slowly in a circular motion, being sure to keep coffee in as compact an area as possible. Don't let the grinds go dry during the brew process or you have lost that good 195 - 205 brew temperature. Don't pass too much water through the grounds or you will have weak coffee with over-infused bitter components in it. Once the desired amount of coffee is brewed, dispose of the spent grounds by lifting the filter out of the coffeemaker (great for the compost or vermiculture!). Replace the filter with a Chemex Glass Lid to help keep the coffee hot. I don't recommend applying heat to keep the coffee hot, if you can avoid it. Better to have a luke warm cup with good flavor than a hot cup with stinky flavor because it has been kept on a burner too long. If you do use an electric burner, you need a Chemex Wire Grid.

The above instructions are slightly modified from those provided with the Chemex Brewer.