

# Home Brewing with a Chemex



Yield: 24 ounces, 4 mugs

Portion size: 6oz per mug

Chef Name: Sara Gibson

Amt	Unit (gm/oz)	Ingredient Name
		Fresh, whole bean specialty coffee
		Water (filtered if you have hard water)
		<b>EQUIPMENT</b>
		Chemex
		Chemex filters
		Grinder (burr grinder recommended)
		Kettle (gooseneck recommended)
		Scale
		Timer
		Spoon
		Mugs

## PROCEDURES:

The Chemex has been around since 1942. It's a classic! It's endured because it's gorgeous, easy to clean, and makes a great cup of coffee with lots of clarity. It's my go-to home brewer.

**1. Know your ratio.** As in, your preferred ratio of coffee to water. If you're not sure, 1:15 is a good place to start - meaning 1 gram of coffee for every 15 grams of water. That's what we'll do here. We'll use 47 grams of coffee and 700 grams water, which will yield about 24 ounces of brewed coffee.

**2. Weigh your coffee.** Different coffees have different volumes and densities, so scooping just doesn't give accurate results. A scale will help you be accurate and consistent. Weigh out 47 grams.

**3. Grind.** You want to do this right before brewing for maximum aroma and flavor. A burr grinder is, I think, the most important upgrade you can make to your coffee equipment. Compared to a blade grinder, it'll give you a much more uniform grind - which results in more even extraction. You want a medium-coarse grind. (Do a Google search for "coffee grind chart" to get an idea of what medium-course should look like.)

**4. Place your filter.** Open a Chemex filter into a cone shape, and place it in your Chemex with the three-layered side covering the spout.



**5. Preheat.** Saturate the filter with hot water, allow the water to drip all the way through, and then pour it out through the spout. This preheats the brew chamber and helps eliminate papery flavors from the filter.

**6. Get ready to pour.** Place your Chemex on your scale. Add the 47 grams of coffee grounds to the center of the filter, giving them a gentle poke to create a well (this helps ensure your grounds get evenly saturated in the next step). Tare out your scale to zero.

**7. Bloom.** Start your timer. Using hot water at about 205° (just off the boil), gently pour in enough water to saturate your grounds, which should take about twice as many grams of water (in this case, 100g) as there is coffee. You'll notice that the coffee expands or "blooms" as CO<sub>2</sub> is released. Holding your Chemex by the collar or handle, give it a few swirls to ensure the coffee is evenly saturated.

**8. Pour #2.** At 45 seconds, pour another 300g of water, starting in the center and moving outwards in concentric circles. Avoid pouring directly on the filter. Let it drain for one minute.

**9. Final pour, stir, and swirl.** Pour your final 300g of water (your scale should now read 700g). Gently stir in alternating directions for 30 seconds, and then give it a few final swirls.

**10. Finish up.** Your Chemex should completely drain in about 5 minutes. Compost your filter and grounds. Give your brewer a final swirl, then serve and enjoy!

Fine tuning for next time:

Did your brew finish too quickly? Try a finer grind.

Did your brew take too long? Try a coarser grind.

Most importantly, make adjustments according to your taste preferences!

Does your brew taste sour, salty, or too acidic? Try a finer grind.

Does your brew taste bitter or harsh? Try a coarser grind.