



FÁBRICA
-COFFEE ROASTERS-
LISBOA - PORTO



CHEMEX
INSTRUÇÕES DE USO
BREWING INSTRUCTIONS



01

Remova o sabor do papel passando-o por água. Despeje a água.

Remove the paper flavor by rinse it through hot water. Pour it out.



02

Colocar 20g (1/3 Cups) ou 42g (3/6 Cups) de café moído.

Place 20g (1/3 Cups) or 42g (3/6 Cups) of ground coffee.



03

Verter 50g de água a 92º e esperar 30seg (Blooming).

Pour 50g of water at 92º and wait 30sec (Blooming).



04

Verter as restantes 250g (1/3 Cups) ou 550g (3/6 Cups) de água.

Pour the remaining 250g (1/3 Cups) or 550g (3/6 Cups) of water.



05

Tempo de extração:
3.00m (1/3 Cups)
4.00m (3/6 Cups).

Extraction time:
3.00m (1/3 Cups)
4.00m (3/6 Cups).



06

Remover o filtro e servir.

Remove filter and serve.