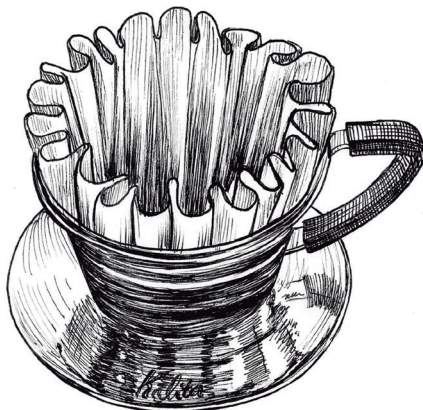




FÁBRICA
-COFFEE ROASTERS-
LISBOA - PORTO



KALITA
INSTRUÇÕES DE USO
BREWING INSTRUCTIONS



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

01

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



Colocar 17g de café moído.

02

Place 17g of ground coffee.



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

03

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



Verter os restantes 200g de água.

04

Pour the remaining 200g of water.



Tempo de extração: 2.30m.

05

Extraction time: 2.30m.



Remover o filtro e servir.

06

Remove filter and serve.