



FÁBRICA

-COFFEE ROASTERS-



CHEMEX

BREWING GUIDE

www.fabricacoffeeroasters.com



01.

Colocar o filtro e passar por água quente para remover o sabor a papel. Deitar a água fora.

Place the filter in the brewer and rinse it with hot water to remove the paper flavor. Discard water.



02.

Colocar 20g (para 1) ou 40g (para 2) de café moído e nivelar a quantidade.

Place 20g (for 1) or 40g (for 2) of ground coffee in the filter and level it.



03.

Verter 50g (para 1) ou 100g (para 2) de água a 94° e esperar 15 seg (Blooming).

Pour 50g (for 1) or 100g (for 2) of water at 94° and wait 15 sec (Blooming).



04.

Verter as restantes 250g (para 1) ou 550g (para 2) de água.

Pour the remaining 250g (for 1) or 550g (for 2) of water.



05.

Tempo de extração:
3:00 min (para 1)
4:00 min (para 2)

Extraction time:
3:00 min (for 1)
4:00 min (for 2)



06.

Remover o filtro e servir em chávina pré-aquecida.

Remove filter and serve using preheated cup.