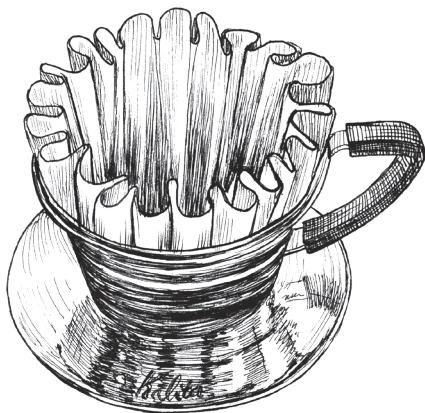




FÁBRICA

-COFFEE ROASTERS-



KALITA

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 15g de café moído e nivelar a quantidade.

Place 15g of ground coffee in the filter and level it.



03.

Verter 30g de água a 94° e esperar 15 seg (Blooming).

Pour 30g of water at 94° and wait 15 sec (Blooming).



04.

Verter, com intervalos, as restantes 200g de água.

Pour the remaining 200g of water, taking small breaks.



05.

Tempo de extração:
2:30 min

Extraction time:
2:30 min



06.

Remover o filtro e servir em chávena pré-aquecida.

Remove filter and serve using preheated cup.