



FÁBRICA

-COFFEE ROASTERS-



V60

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 no filtro 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). Mexer o café devagar.

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



04.

Verter, com intervalos, as restantes 200g (para 1) ou 400g (para 2) de água.

Pour the remaining 200g (for 1) or 400g (for 2) of water, taking small breaks.



05.

Tempo de extração:
2:50 min (para 1)
3:50 min (para 2)

Extraction time:
2:50 min (for 1)
3:50 min (for 2)



06.

Remover o filtro e servir em chávena pré-aquecida.

Remove filter and serve using preheated cup.