STARBUCKS®

COFFEE ACADEMY

CHEMEX

NUANCED | AROMATIC

With a design that remains unchanged over the decades, the Chemex® brewer complements a refined brewing technique with a uniquely nuanced taste. From the incredible bouquet that rises as the water first comes in contact with the ground coffee, to the enticing drip as the coffee flows into the lower chamber, to the rewarding first sip, put the art of coffee on display with a Chemex brewer.

WHAT YOU'LL NEED:

1. Freshly ground coffee
2. Hot water (195°–205°F)
3. Gooseneck kettle
4. Chemex® brewer
5. Chemex® filter
6. Scale

Take Note

As each brew finishes, pause to look at the shape of the coffee grounds. The many flavors and aromas inside the grounds are pulled out only while in contact with water; any grounds stuck high and dry on the sides of the filter were not able to fully contribute to the brew. If most of the grounds are sitting flat at the bottom of the filter, a great cup of coffee is only a few moments away.

GRIND: Medium

COARSE MEDIUM FINE EXTRA FINE

The Chemex brewer uses a thick paper filter, causing the brewing water to move more slowly through the ground coffee than with most pour-over methods. The longer brew time is matched with a grind that is coarser than what is used for other types of pour-overs.

How much coffee should I use?
45 g of coffee and 720 g of water

STEP 1

Place the filter into the brewer, with the thick, triple–layer side toward the spout.

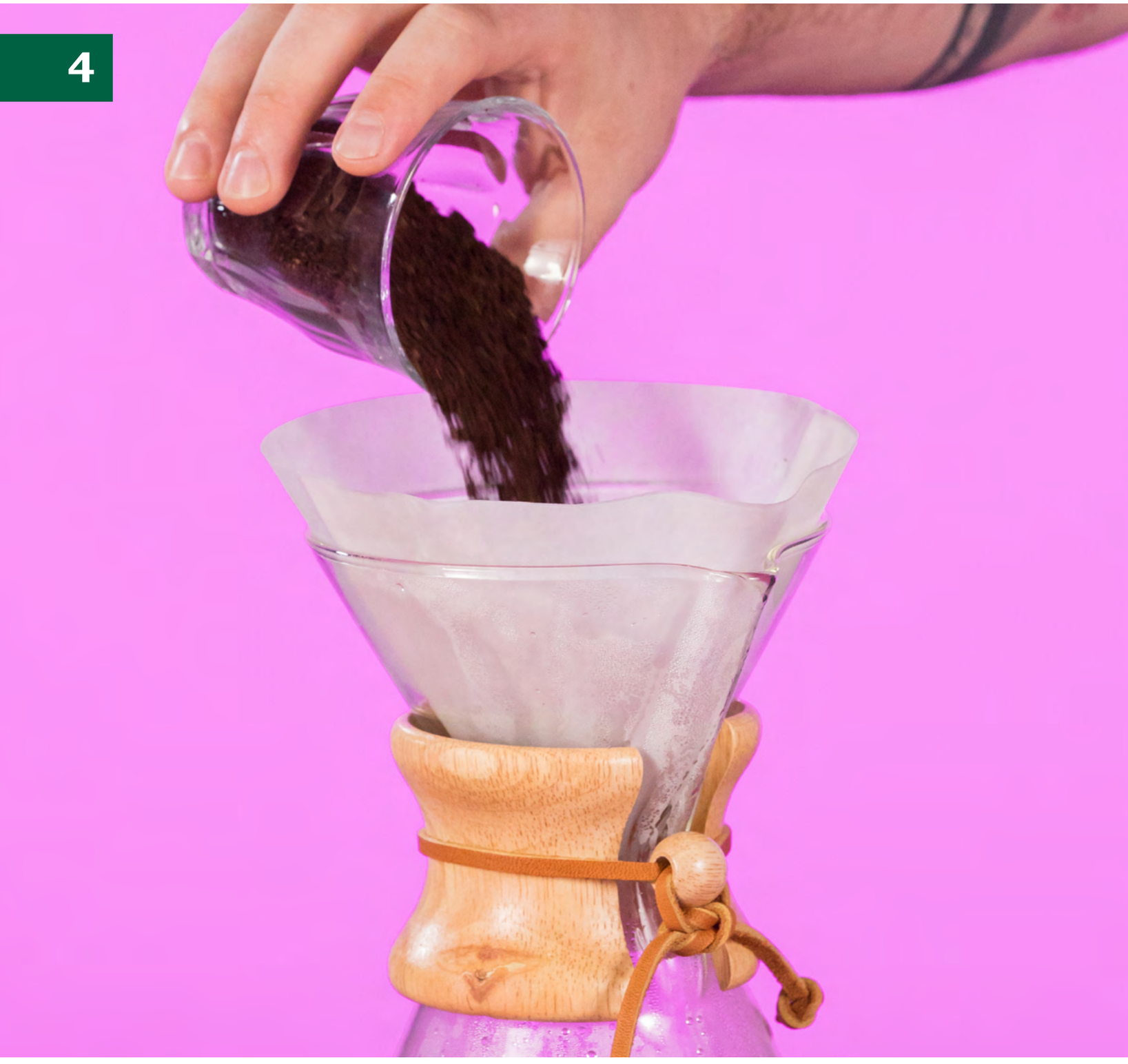
When brewing, the thicker reinforced side of the filter will help keep the spout from being clogged and ensure proper airflow throughout the brew.

STEP 2

Thoroughly wet the filter with hot water to preheat the brewer.

STEP 3

Discard rinse water by pouring out the back, away from the spout.



STEP 4

Measure out and add ground coffee to the filter. Flatten out the grounds; place brewer on scale and tare to zero.

STEP 5

Slowly pour a small amount of water onto the grounds, stopping the pour when all the coffee becomes saturated.

STEP 6

Wait 30 seconds for the coffee to bloom, and prepare for the rest of the brewing.

Pausing to let the coffee “bloom” creates a more fully developed flavor. As you gain experience brewing, you will notice that not every coffee responds in the same way. The activity of the bloom is affected by many different factors from roast to bean origin.

STEP 7

Starting in the center of the brew bed, pour water slowly in a pencil–thin stream, spiraling outward until two–thirds of water has been poured.

Pouring slowly avoids introducing unwanted agitation as the water mixes with the coffee grounds; too much agitation will create a bitter cup.

STEP 8

Wait 20 seconds as the coffee brews. Then continue pouring as before until all the water has been poured.

Brewing on a scale allows you to monitor the rate at which you are pouring, adding another layer of precision to elevate your at home coffee experience.

STEP 9

Let coffee drip through, and discard filter.

If there is a thick layer of coffee grounds on the sides of the filter, the next time you brew experiment with your pouring technique and ensure the stream of water passes evenly over the entire surface.

STEP 10

Swirl and experience the nuanced aroma; pour and enjoy.

As you brew, hot water pulls out flavors and aromas from the ground coffee and into your cup. Your role is to manage the process to create perfect balance. Explore coffee science and extraction—and the vast, wonderful world of coffee—at StarbucksCoffeeAcademy.com.

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