STARBUCKS®

COFFEE ACADEMY

ICED POUR-OVER

REFRESHING | COMPLEX

No matter the time of year, the thirst-quenching taste of long summer days is only a few minutes away. By using twice the amount of coffee as a hot pour-over, the iced pour-over method creates an intense coffee packed with lively acidity and complex flavors. As the ice melts, the concentrated brew is diluted and chilled to perfection.

WHAT YOU'LL NEED:

1. Freshly ground coffee
2. Hot water (195°–205°F)
3. Ice
4. Pour-over cone
5. Pour-over filter
6. Carafe
7. Scale (recommended)
8. Gooseneck kettle (recommended)

All About the Tools

Pour-overs are made in many different shapes and sizes, but the key to success lies in controlling how the water is poured over the bed of ground coffee. Specialized coffee-brewing tools like a gooseneck pour-over kettle will help you create a coffeehouse experience at home. Don't have a gooseneck kettle? Control your pour by using a hot water kettle or spouted measuring cup.

GRIND: Fine

COARSE MEDIUM FINE EXTRA FINE

The perfect pour-over starts with the perfect grind size. Grind too coarsely and water moves through the brew bed too quickly, without enough time for the coffee to brew. Grind too finely and the coffee will brew too slowly, causing bitterness in the cup.

How much coffee should I use?
30 g of coffee and 270 g of water

Not brewing with a scale? Brew a great iced pour-over using 4 Tbsp of coffee per 6 fl oz of water.

STEP 1

Prepare and place the pour-over filter into the pour-over cone.

Folding down the seams of the paper cone allows it to sit closer to the wall of the brewer and create a more consistent flavor in your cup. Be sure to match the filter to the shape and size of the cone.

2

STEP 2

Set the pour-over cone onto the carafe and thoroughly wet the paper filter with hot water to preheat the cone. Discard water.

3

STEP 3

Add ice to the carafe, and transfer the entire setup onto the scale.

STEP 4

Measure out and add ground coffee. Level out the coffee grounds and tare scale 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 15–30 seconds for the coffee to bloom.

Pausing to let the coffee “bloom” creates a more fully developed flavor. As the grounds grow and swell, the natural CO_2 gases that built up during the roasting process release, making it easier to pull out flavors from the ground coffee during the next stage of brewing.

STEP 7

Starting in the center of the brew bed, slowly pour water in a pencil–thin stream, spiraling outward 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 8

Let the coffee drip through.

A flat grounds bed is a visual indicator of correct brewing technique. If there is a thick layer of coffee grounds on the sides of the filter, experiment with your pouring technique and ensure the stream of water passes evenly over the entire surface.

STEP 9

Swirl decanter to chill and dilute to perfection. Serve over ice; best paired with a sunny day.

We love the range of flavors that can be highlighted through the iced pour-over method:

Latin American (chocolaty, caramelly, vibrant) or African beans (bright, juicy, floral). Starbucks® Veranda® Blend and Siren's Blend™ are some of our favorites.

How a coffee is brewed affects the way it will taste in your cup. From iced pour-over to cold brew, learn more about our favorite brew methods—and the vast, wonderful world of coffee—at StarbucksCoffeeAcademy.com.

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