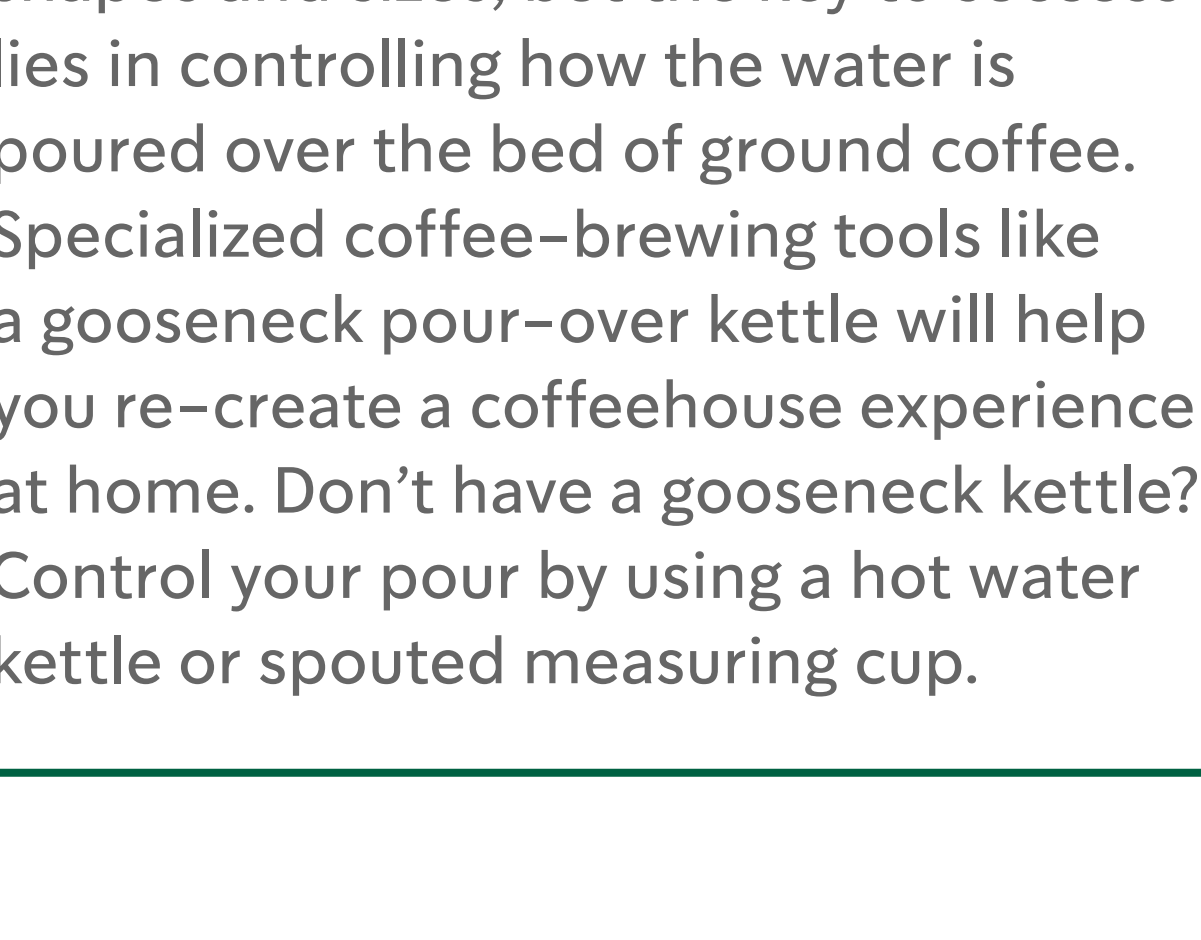


POUR-OVER

ELEGANT | AROMATIC

The pour-over is a beloved technique that produces a delicious cup. In our earliest days when whole bean coffee, tea and spices were sold out of Pike Place Market, pour-overs were how we would taste and share our coffees. Today, our love for hand-poured coffee endures. As a thin stream of hot water slowly spirals over freshly ground coffee, aromas rise, hinting at the flavors you will discover in your first sip.



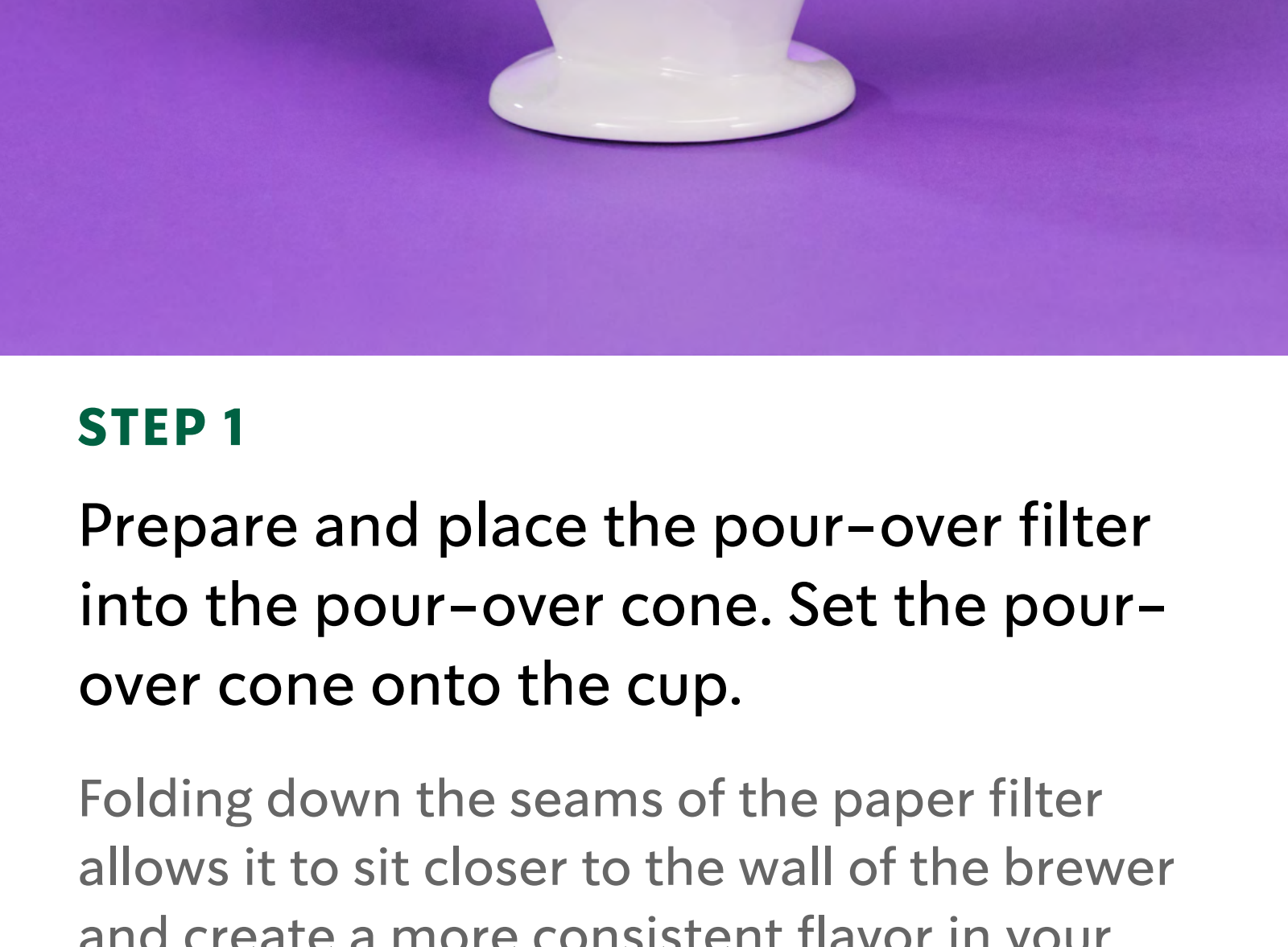
WHAT YOU'LL NEED:

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

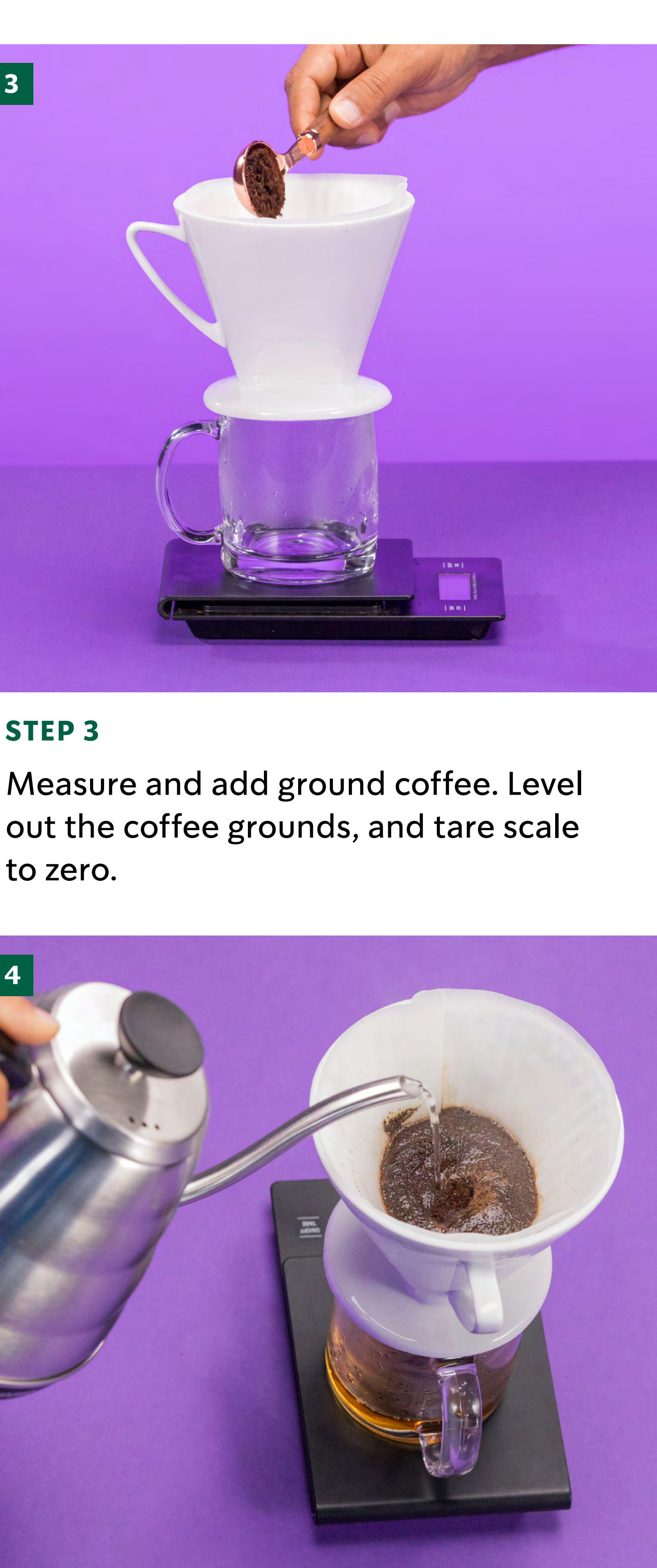


The perfect pour-over starts with the perfect grind size. Grind too coarsely and water moves through the brew bed too quickly, without enough time for the coffee to brew. Grind too finely and the coffee will brew too slowly, causing bitterness in the cup.

How much coffee should I use?

25 g of coffee and 450 g of water

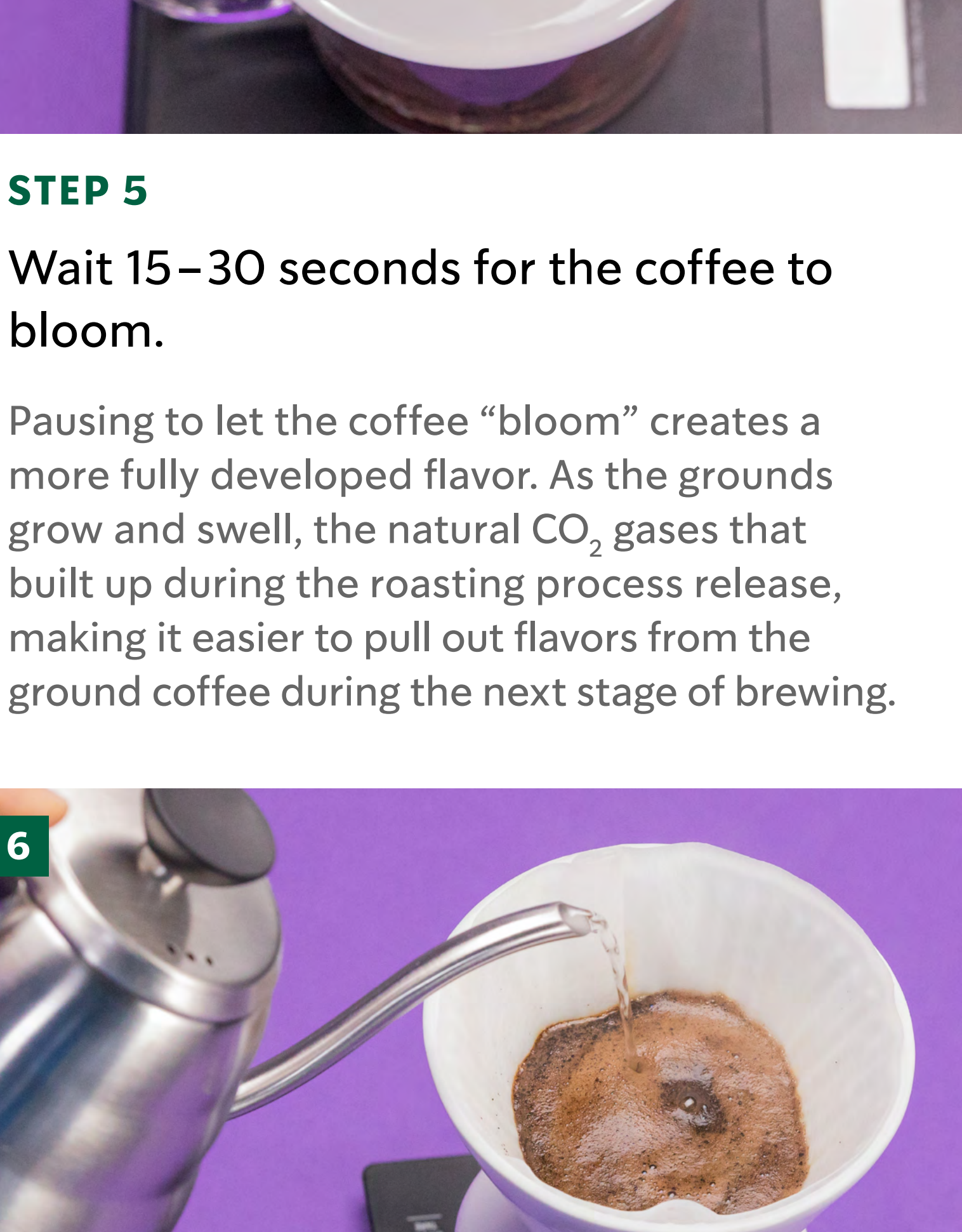
Not brewing with a scale? Brew a great pour-over using 2 Tbsp of coffee per 6 fl oz of water.



STEP 1

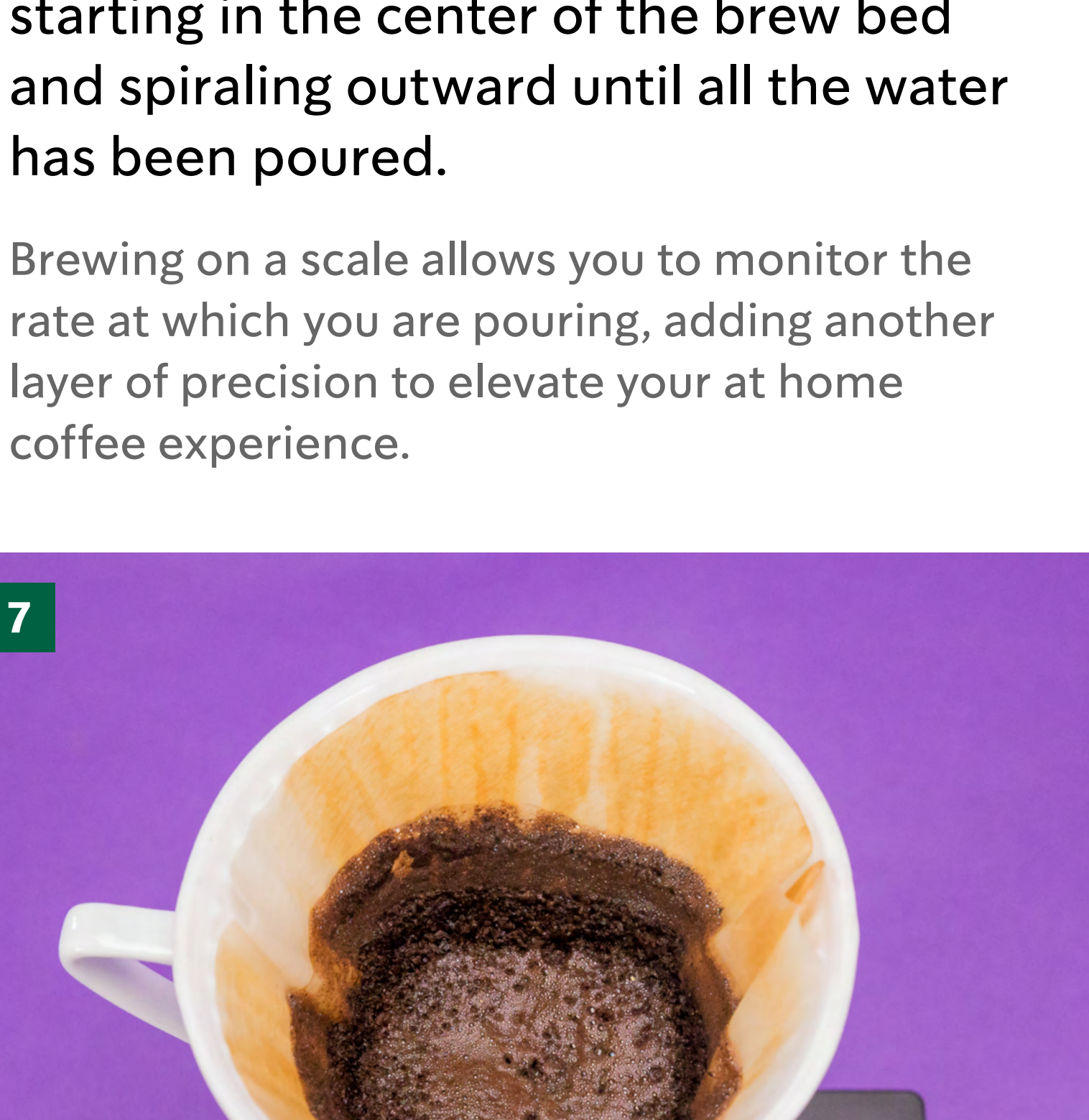
Prepare and place the pour-over filter into the pour-over cone. Set the pour-over cone onto the cup.

Folding down the seams of the paper filter 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 your brewer.



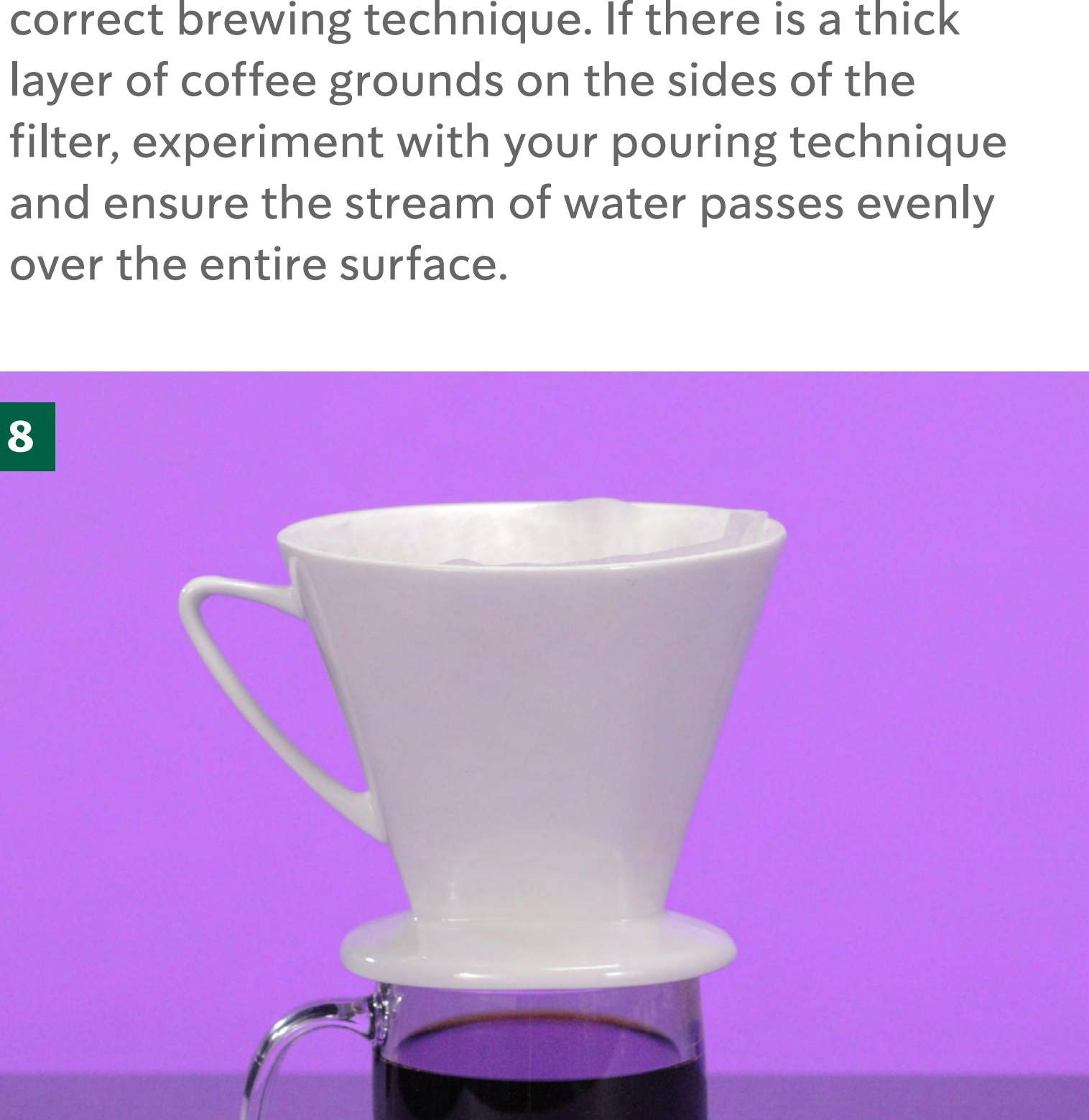
STEP 2

Rinse the paper filter thoroughly with hot water to preheat the cone and cup. Discard rinse water.



STEP 3

Measure and add ground coffee. Level out the coffee grounds, and tare scale to zero.



STEP 4

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



STEP 5

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 CO₂ 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 6

Pour slowly in a pencil-thin stream, starting in the center of the brew bed and 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 7

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 8

Remove the pour-over cone from the top of the cup and enjoy!

How a coffee is brewed affects the way it will taste in your cup. From pour-over to cold brew, learn more about our favorite brew methods—and the vast, wonderful world of coffee—at [StarbucksCoffeeAcademy.com](https://www.starbuckscoffeeacademy.com).

