

# CLEVER BREWER

SMOOTH | CONSISTENT

## Part Press, Part Pour-over

The Clever Brewer is a hybrid brew method that combines the best of both worlds: coffee press and pour-over. This allows you to experience a coffee's full flavor while keeping cleanup easy thanks to the paper filter. The Clever Brewer is easy to use and wonderfully reliable for an excellent cup of coffee.



### WHAT YOU'LL NEED:

- ① Freshly ground coffee
- ② Hot water (195°–205°F)
- ③ Clever Brewer
- ④ Clever Brewer lid
- ⑤ Pour-over filter
- ⑥ Cup or carafe
- ⑦ Tablespoon

### GRIND: Medium



To get the full flavor in this hybrid brew method, the clever uses a slightly coarser grind than a pour-over.

#### How much coffee should I use?

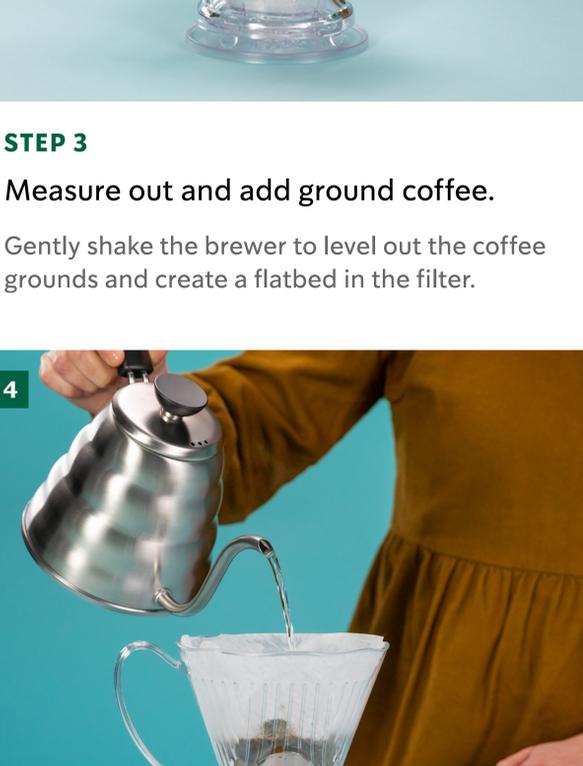
2 Tbsp of coffee per 6 fl oz of water



#### STEP 1

Place the paper filter in the Clever Brewer.

Fold the seams of the paper filter to let it sit closer to the wall of the brewer.



#### STEP 2

Rinse the paper filter with hot water.

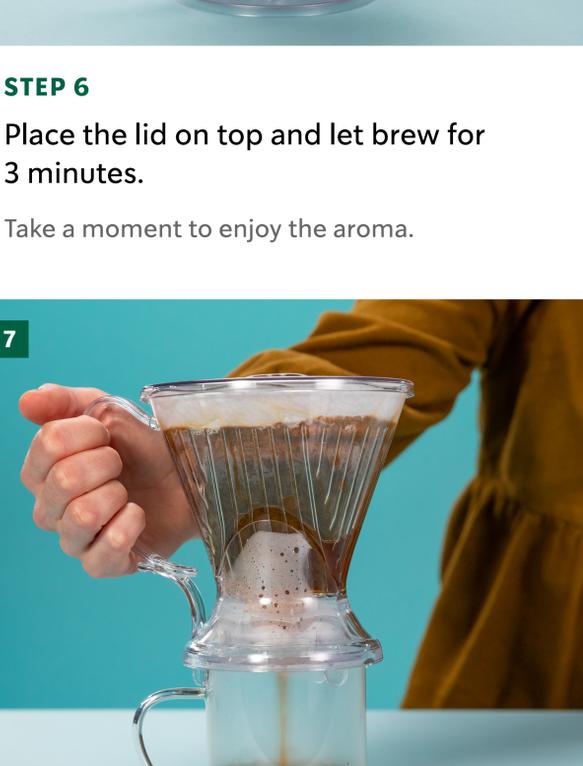
Let the water drain and then discard it. This step minimizes the taste of the paper filter, so your coffee has the purest flavor possible.



#### STEP 3

Measure out and add ground coffee.

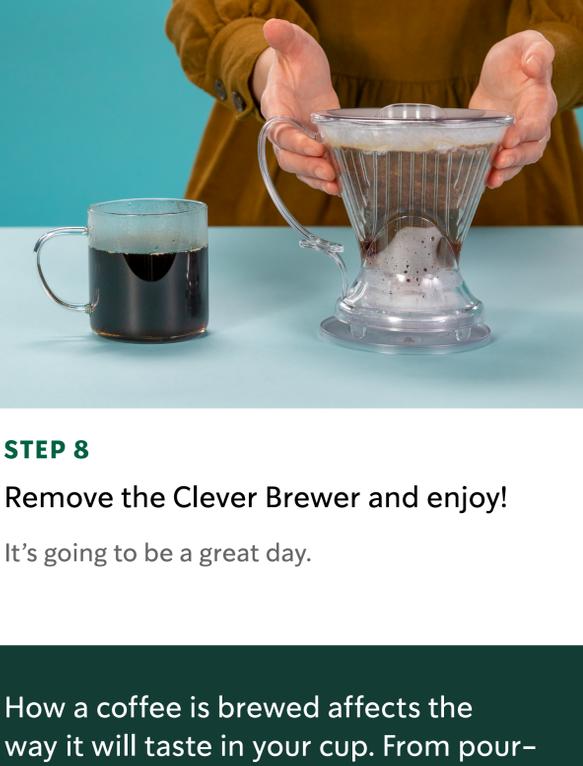
Gently shake the brewer to level out the coffee grounds and create a flatbed in the filter.



#### STEP 4

Measure out and pour hot water over the grounds.

Do so evenly, making sure all the grounds are saturated. If there is a thick layer of grounds on the sides of the filter, try experimenting with your pouring technique.



#### STEP 5

Stir gently to agitate the coffee grounds.

One or two turns with a spoon should be enough.



#### STEP 6

Place the lid on top and let brew for 3 minutes.

Take a moment to enjoy the aroma.



#### STEP 7

Place the Clever Brewer on a cup or carafe.

Let the coffee drip through completely.



#### STEP 8

Remove the Clever Brewer and enjoy!

It's going to be a great day.

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).

