



Chemex



Chemex is a pour-over coffee brewing method that was invented by a chemist named Peter Schlumbohm in 1941. It consists of a glass flask with a conical shape and a wooden collar tied with a leather cord. The Chemex method uses a specially designed filter that is thicker than normal, resulting in a clean and smooth cup of coffee. The CHEMEX Coffeemaker delivers only the elements essential to rich coffee flavor, so that your personal taste and approach shine through.



Things we love about Chemex:



Clean and Smooth Taste

The Chemex filter removes impurities and oils from the coffee, resulting in a clean and smooth cup of coffee with a rich mouthfeel.



Aesthetic Appeal

The elegant and timeless design of the Chemex flask adds a touch of sophistication to the coffee brewing process. It can also be used as a serving vessel, making it a beautiful centerpiece on any coffee table.



Control Over Brewing Variables

The Chemex method allows for precise control over brewing variables such as water temperature, pouring technique, and brewing time. This enables coffee enthusiasts to experiment and customize their brewing process to achieve their desired flavor profile.



What You Need?

Chemex coffee is one of the classic methods of brewing coffee. All you need is about 1 tablespoon of medium course ground coffee for 5 oz. cup set, 700 ml water at 200F/93.5C and a Chemex Equipment



Steps

Follow these simple steps to get your perfect cup of freshly made coffee.



1) Open a CHEMEX Bonded Filter into a cone shape so that one side of the cone has three layers, and place it into the top of the CHEMEX brewer. The thick three-layer portion should cover the pouring spout.



2) Put the grounded coffee into the filter cone. Feel free to use more if you prefer it stronger. Our CHEMEX brewing process eliminates bitterness.



3) Boil the water and remove it from the heat. Pour a small amount of water in a circular motion over the coffee grounds to wet them. Wait for 30 seconds for them to bloom.



4) After the grounds bloom, slowly pour the little water over the grounds while keeping the water level below the top of the CHEMEX Coffeemaker.



5) Slowly pour the remaining water over the grounds, using a circular motion.



6) Once a desired amount of coffee is brewed, lift the filter with spent grounds out of the brewer and discard and enjoy the perfect cup.

Optional tip: In step no1, dampen the filter with warm water to rinse and preheat the brewer. Once the water has drained through the filter completely, pour it out of the brewer while keeping the filter sealed against the coffeemaker wall.

Best Paired With:



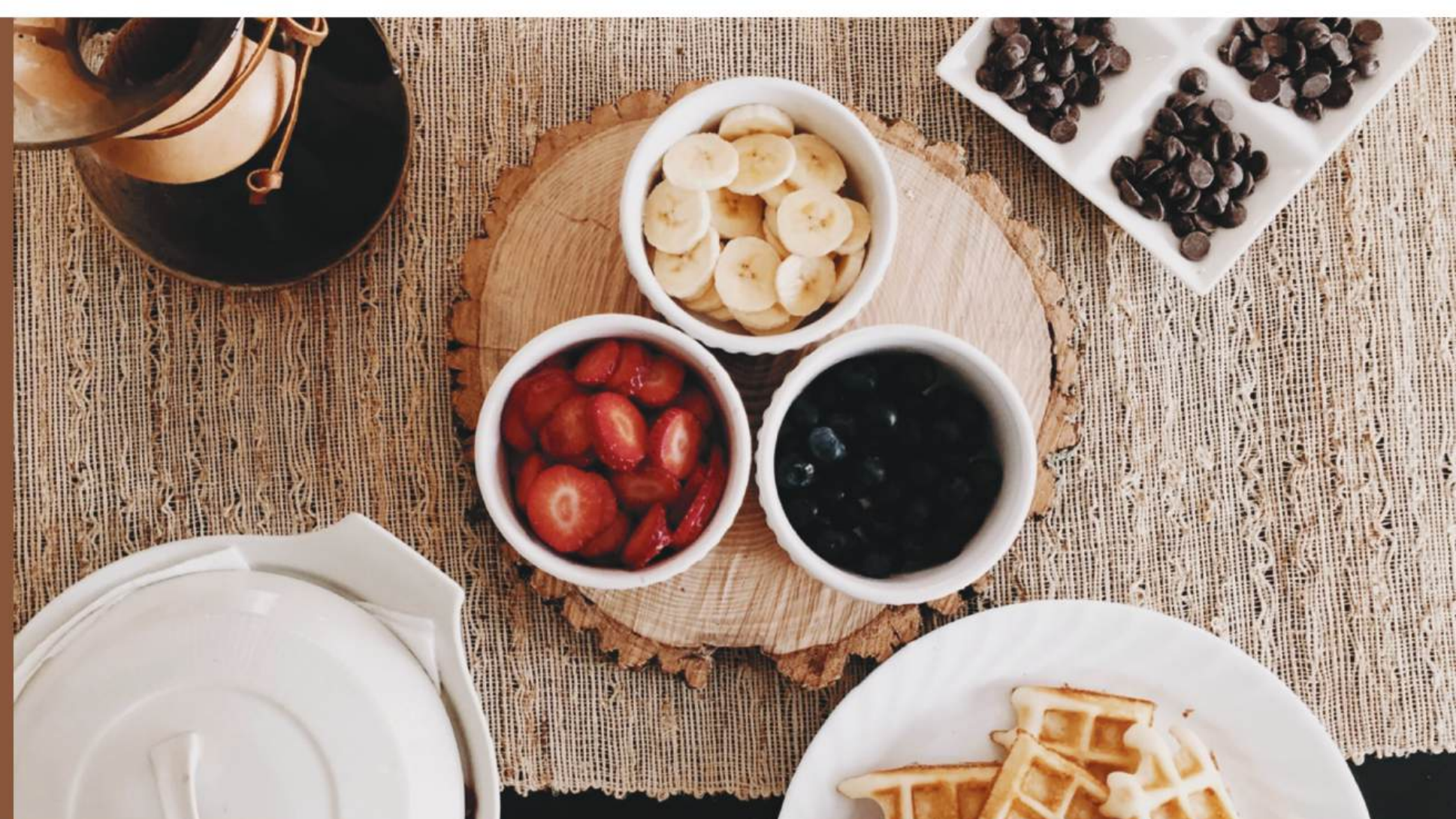
Pastries & Baked Goods

Chemex coffee pairs exceptionally well with a variety of pasteries, such as croissants, muffins, danishes, or a slice of cake.



Chocolate or Fruit- Based Desserts

The rich and bold flavors of Chemex coffee complement chocolate-based and fruit-based desserts like chocolate cake, brownies, or dark chocolate truffles.



Overall, the Chemex method offers a visually appealing and flavorful way to brew coffee, allowing coffee connoisseurs to appreciate the nuances of each coffee bean.