

Pour Over



Pour-over coffee brewing is a manual coffee brewing method that involves pouring hot water over coffee grounds placed in a filter. This method allows for maximum control over the brewing process, resulting in a clean flavorful cup of coffee. It is an inexpensive way to start brewing great coffee at home, and it's easy to make a cup or two at a time. This is our go-to home brewing method!

Things we love about Pour Over:



Control

Pour-over coffee offers precise control over variables like water temperature, pouring rate, and extraction time, allowing you to tailor the brewing process to your taste preferences.



Clean And Complex Flavors

The pour-over method extracts the coffee's delicate flavors, resulting in a clean and nuanced cup with distinct tasting notes.



Customisable

You can experiment with different coffee beans, grind sizes, and pouring techniques to explore new flavors and profiles.



Ritualistic Experience

The hands-on approach of making pour-over coffee can be a calming and enjoyable ritual, bringing a sense of mindfulness to your morning routine.



Single - Cup Brewing

Pour-over coffee is perfect for brewing one cup at a time, ensuring freshness and eliminating waste.



What You Need?

The guide is for a 2 cup Pour Over

Pour Over is one of the simplest methods of brewing coffee. All you need is about 22 gms of medium - fine course ground coffee, 400 ml water at 200F/93.5C and a Pour Over Equipment



Steps

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



1) Begin with a clean equipment



2) Place filter in the basket and set on top of decanter. Preheat by pouring hot water through. Discard this water.



3) Place the brew basket with filter on a cup. Add the coffee to the filter.



4) Pour 50 ml of water over the coffee. Allow to bloom for 30 seconds.



5) Press the plunger down slowly, applying gentle and even pressure, to separate the coffee grounds from the brewed coffee.



6) Pour the brewed coffee into your cup or mug and savor its rich flavors and aromas immediately.



7) Enjoy! Savor the clean and nuanced flavors that this brewing method brings out in the coffee.

Tip: A General ratio is 1:16, i.e., 1 part coffee to 16 parts water.

Best Paired With:



Cinnamon Rolls

The delicate and nuanced flavors of a pour-over coffee perfectly complement the warm and comforting sweetness of cinnamon rolls, creating a harmonious combination.



Fresh Berries

The bright and fruity notes of pour-over coffee are enhanced by the natural sweetness and juiciness of fresh berries. Enjoy a bowl of berries alongside your pour-over brew for a refreshing and vibrant pairing.



Butter Croissants

The buttery and flaky texture of croissants pairs splendidly with the smooth and nuanced flavors of pour-over coffee. This classic combination is a match made in culinary heaven.



Dark Chocolate Covered Almonds

The richness and complexity of pour-over coffee are beautifully contrasted by the crunch and bittersweet goodness of dark chocolate-covered almonds. Treat yourself to a handful while savoring your pour-over brew.



Ultimately, the love for Pour- Over coffee stems from its ability to create a high-quality, flavorful cup of coffee that allows for personalization and a deeper connection with the brewing process.