The How to Make Coffee Database - Not Your Parents' Coffee

Method	Recipe (link)	Coffee (g)	Grind	Water (g)	Water (°F)	Strength (g/L)	Time	Tips
V60	Matt Perger		fine	200	207	58	2:20	o Bloom with 50g, give a very through stir. o Add 50g at 30 seconds. o Add 100g at 1:00, swirl pour and finish along the outside edge to wash filter. o After the water has all been added pickup and tap the brewer or the just the V60 portion to settle the grounds for the final drip.
V60	Not Your Parents' Coffee	35	Between espresso & drip	560	207F	60	4:00	o Recipe optimized at 35g of coffee and 560g water for 2 small mugs of coffee. Rinse and pre-heat pourer and cups. o Add grounds. o Start timer and add water at about twice weight of grounds and stir throughly for 5seconds. o At 0:45 pour slowly from the middle out until about 1:15 & 300grams of water. o Pause 25 seconds then pour remainder going from the center out. o Lift and tap to settle the grounds.
V60	Prima Coffee		Various		Various	Various	Various	o Great review of testing 8 different V60 recipes.
V60	Tonx			414	Just off boil	63	up to 3:00	o Wet the grounds and then wait 30-45 seconds for the bloom. o Then slowly swirl outward and fill to near the top and keep full until the total brew weight is reached.
V60	Craft Coffee		medium-fine	300	30sec off boil or 205F	67	2:30	o Make a dent/hole in the coffee grounds in the filter. o Pour about 40g water and bloom for 45 seconds. o Slow pour in small circles until finish at about 2:00.
V60	Dogwood		kosher sea salt	300	195-205	64	2:15	o Pour 60g water to wet the coffee. o At 0:45 pour in a slow continous stream until at 300g. o Never pour on the sides of the filter. o Pour should finish at 1:30 and drip at 2:15.
V60	George Howell		drip-fine	390	201-2015	65	3:30	o Pour coffee in 6 - 15sec pours of 65g. o Pause 15 seconds between pours. o Start in center and swirl out with each pour.
V60	Heart		not specified	360	203 or 45sec off boil	59	2:40-3:00	o Pour 40-45g water and stir vigorously with a spoon or stir stick. o All to de-gas for 30 seconds. o Pour slowly in the center. o Water line shouldn't go up much. o Stir again once you reach 360 grams. o Pour time should be between 2:20-2:30.
V60	Heart Coffee Roasters			360	45sec off boil or 200-205	59	2:20-2:30	o Bloom with twice coffee weight in water, stir vigorously, pause 20 seconds. o Pour slowly and water should barely go above the coffee bed. o Stir again after all water is added at about 2:00.
V60	Intelligentsia		sand like	525	Off boil	60	3-4:00	o Recipe based on a coffee/water weight of 26/425, 33/525 or 50/800 with a brew time of 3:00, 3:30 or 4:00. o Start timer. o Bloom with 2X the weight of the grounds. o After 1 minute pour in 70-100g stages from the center and swirl out. o Pour slowly and never let the grounds be exposed to air.
V60	madcap		between medium &	227	200-205	61-76	1:45-2:15	o Use filtered or bottled water. o Use 18g to 8 ounces 227g water or 29g to 16 ounces or 454g water. o Bloom and wait for a bit. o The pour from the

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			fine					center out. o When finished adding water stir twice. o Squeeze out the filter to get the last few drips. o Great - outtakes at the end.
V60	Ritual Coffee		medium		Off boil	58-63	2:45-3:00	o Recipe based on 15/250 or 25/380 coffee to water. o Bloom 60g of water then gently stir gounds (flip bottom to the top). o Pause until timer is at 45seconds. o Slow pour of 140g in small circles - do not go near filter. o At 1:20 add another 100g but don't let the water go any higher. o At 1:50 add the last 80g of water then stir the sides but do not disturb the coffee bed.
V60	Stumptown		kosher salt	360	Off boil	56	3:00	o Just saturated the grounds, pause for 15sec to let the coffee bloom. o Pour continuously (adding water every 10-15 seconds?)
V60/ Pour-over	Ceremony		fine as table salt	340	205	56	3:00	o Saturate grounds with 40g of water. o After 15-20 seconds continue pouring keeping the dripper half full. o Use the last 30g of water to rinse the outside edge of the filter in a circle.