

Make the perfect V60 Pourover at home with Bewley's

Taste Targets

- Rich Roast: fuller body, deeper caramel + cocoa
- Gold Roast: brighter, cleaner, more aromatic

What you'll need:

- Coffee: 15 g
- Scales
- V60 pour over and Filter papers
- Grind: Medium fine (similar to table salt)
- Water: 250ml @ 94°C (kettle off the boil for a minute)
- Ratio: 1:16

Method

- Place filter paper in filter dripper on scales and tare.
- Rinse filter thoroughly; discard water.
- Add 15 g coffee, level coffee bed.
- Bloom: Pour 30 g water, wait 30–40 sec.
- Pour water in slow circles to 150g, keep coffee bed submerged, avoid edges.
- Final Pour: Continue to 250g total.
- Time Target: 2:30–3:00 mins.
- Remove filter once the liquid has filtered through, pour and enjoy!

Taste Targets

- Rich Roast: smooth, caramelised, rounded finish
- Gold Roast: bright, sweet, clean cup

