



# THE POUR OVER

MASTERCLASS



BREWELLO



# CONTENTS PAGE

**INTRODUCTION 1**

**WHY POUR- OVER? 1**

**IT'S ALL ABOUT THAT BEAN, BOUT' THAT BEAN 2**

**WHAT TYPES OF COFFEE BEANS TO BUY 2**

**WHERE TO BUY THE BEST COFFEE BEANS 4**

**HOW TO TAKE CARE OF YOUR PRECIOUS BEANS 5**

**DON'T REFRIGERATE ME PLEASE! 5**

**DON'T FREEZE ME BABY (UNLESS YOU REALLY MUST) 6**

**CANISTER - YES PLEASE! 6**

**TO BLADE OR TO BURR 7**

**BLADE 7**

**BURR 8**

**THE STEP BY STEP GUIDE TO PERFECT POUR- OVER 9**

**WATER 9**

**TEMPERATURE - WHY IS IT IMPORTANT? 10**

**FILTERS 11**

**BREW RATIO AND DOSES 12**

**GRIND, SIZE AND TASTE 13**

**BLOOM & POOR 14**

**BREW'ELLO AWAY! 15**

**CONCLUSION 18**



# INTRODUCTION

## WHY POUR- OVER



Let's be honest, you are here for one reason – you love coffee! We love it too however, quality coffee is what we live for. Pour- over is all about enjoying the full experience of excellent coffee which you would normally get at your local coffee shop with one difference – you can also do it at home!

Did you know that when roasters try new flavours of coffee, they use the pour- over brewing method so that they can come as close as possible to its true flavor? Well, that got us hooked! If that's the way to try the real thing, we want in!

So, if you want to experiment with your coffee, using the pour- over method is a great way to try new roasts and find your favourite one, or few! And if you are like us – heavily addicted to this magnificent elixir, you will definitely enjoy the ride to the land of the great cup of joe!



# IT'S ALL ABOUT THAT BEAN, BOUT' THAT BEAN

## WHAT TYPES OF COFFEE BEANS TO BUY

Did you ever think an omelet could be made without eggs? Of course not! Neither can the coffee be made without THE BEANS! A lot of people drink coffee but do not know how it is made or what it is made of. The secret to every great cup of coffee owes its greatness to the seeds, hence, 'it's all about that bean'!

Commercially speaking, there are two types of coffee: Arabica and Robusta. The Arabica produces better quality coffee and is more expensive than the Robusta, which is generally easier to grow. You can also enjoy a combination of the two because they both will give you a certain drinking excitement.





There are three major types of coffee roast:

 **Light Roast:** This type of roast usually makes the beans look pale and dry as it is the first stage of roasting. It usually has a smoothly flavored profile that may come in a variety. Using the light roast coffee beans to brew your coffee means there is more acidity in your drink and there are minimal traces of the roasting process.

 **Medium Roast:** This type of roast also looks dry but possesses more sweetness due to its additional sweltering. It has a more pronounced bitterness with fruity aromatics. The beans are medium brown, and its flavors are more compressed.

 **Dark Roast:** This roast is also known as the full roast. Unlike the other types, the beans are usually oily and tend to have a stronger and thicker taste. The roasted flavor is also pronounced.



**LIGHT**



**MEDIUM**



**DARK**



## WHERE TO BUY THE BEST COFFEE BEANS

Once you have successfully discovered the type of roast you prefer for your coffee, you should also know that the quality of your beans determines how awesome your brew will turn out.

It is BEST to buy your coffee beans from local coffee roasters because those will give a fresh feel to your drink. The coffee beans sold at supermarkets usually do not brew as well as ones gotten from roasters because they have been exposed on the shelves for long and they tend to lose quality with time.



To get freshly roasted beans, you should look for the closely situated coffee roasters to you to have easy access to your fresh brews at any time you desire. However, if you have to buy from grocery stores because there are no local roasters close by, make sure to purchase products with actual roast dates printed on the packaging. The dates should not exceed 14 days after roasting as coffee tends to lose its taste and quality any time after that.

# HOW TO TAKE CARE OF YOUR PRECIOUS BEANS

To get the best out of your coffee, you need to make extra efforts at keeping the taste, aroma and freshness of it. Therefore, it is advisable to use your beans shortly after the purchase. But, in situations where you cannot completely brew all of them, you need to find ways to preserve their top quality. Remember, the fresher, the better. You do not want your coffee losing its real essence so it is advisable to grind it right before brewing as this will release the real flavor and that is what you want in your cup, isn't that right?

Here are some basic rules:

-  **Avoid open packaging** – Keep your beans in an airtight container.
-  **Avoid heat** – Keep your beans away from direct sunlight, stoves etc.
-  **Avoid light** – Keep your beans in a dark container.
-  **Avoid moisture** – Keep your beans in dry locations and away from sinks and as a matter of fact – fridges!

## DON'T REFRIGERATE ME PLEASE!

While it is important to keep your grounds or beans somewhere cool, the fridge which is being opened several times a day can create too much moisture in the package and because coffee works as a deodorizer, it can also absorb all the aromas from your fridge. So no matter what you've heard – do not make this mistake and keep your beans in the fridge.

## DON'T FREEZE ME BABY (UNLESS YOU REALLY MUST)

Yes, yes... we know there are many opinions on keeping your beans in the freezer and even more internet buzz on this subject but we believe it's better to stick to the grand rules and just don't do it!

If you however decide to break the rules, storing your beans in a deep freezer is better than the fridge's freezer because you won't be opening it as often. To avoid freezer-burn, never store your coffee in paper but rather try to store it in its original packaging or in a freezer-safe bag or container. In order to ensure that your beans are fresh, do not store them in the freezer longer than two weeks from the purchase date.

## CANISTER - YES PLEASE!

Properly stored, coffee beans will stay good for about a month after roasting. Ground coffee will last for one to two weeks after roasting. Once you've opened your precious coffee, don't just leave it in the package. Instead, store it in an air-tight container. Minimize air space in the container as much as possible. For best results, use a specially designed air-tight coffee storage container which has air-tight seals to keep air out, along with one-way valves to let carbon dioxide escape.

**AIR-TIGHT  
SEALS & VALVES**



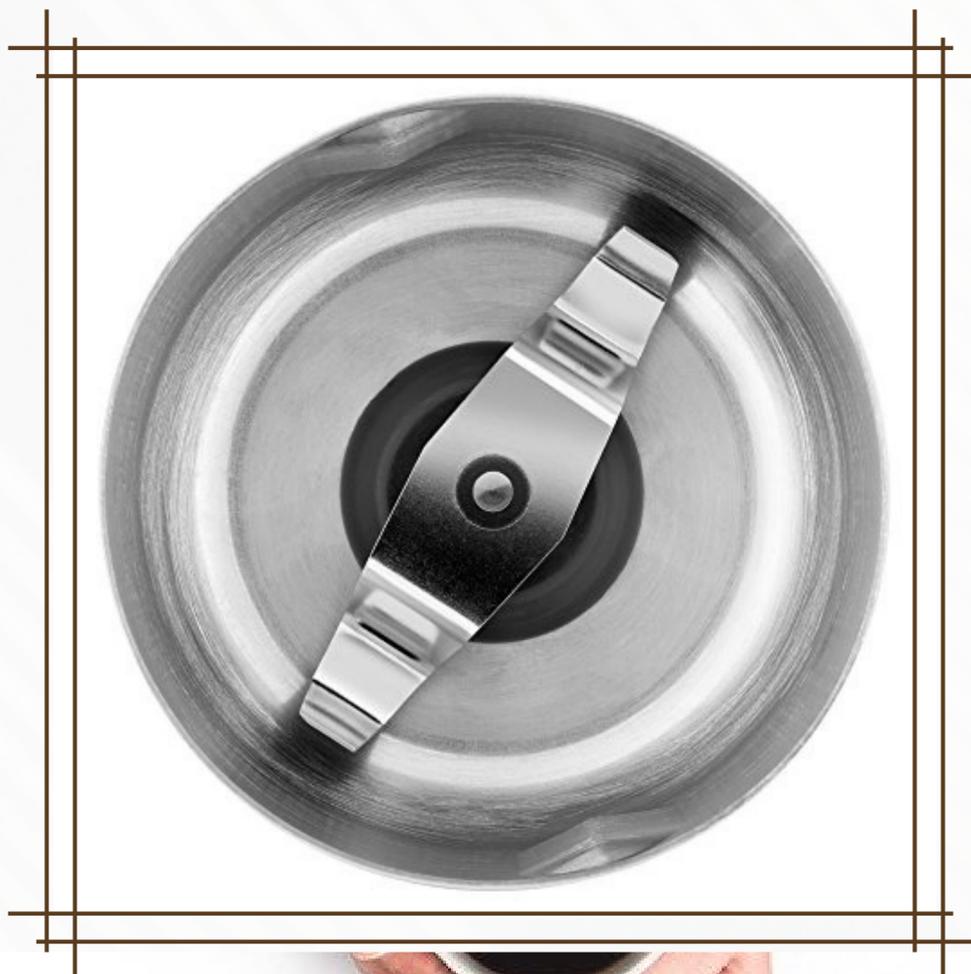


# TO BLADE OR TO BURR?

First of all, you need to know that the type of grinder you use also determines the end product of your drink such that you can get different flavors from a single kind of roast. Using the blade method to grind your coffee will produce a different taste from the one ground with a burr, trust us when we say that!

## BLADE

Blade grinders are small propeller-like metals that roll in a circular motion to help dice your beans into bits. It usually produces coffee grounds of uneven sizes, which causes an imbalance in the production of oil and extraction of flavors from your seeds. They are cheaper and easy to find, but they are the most preferable to use when you desire a French Press coffee and not so much for a pour-over method.





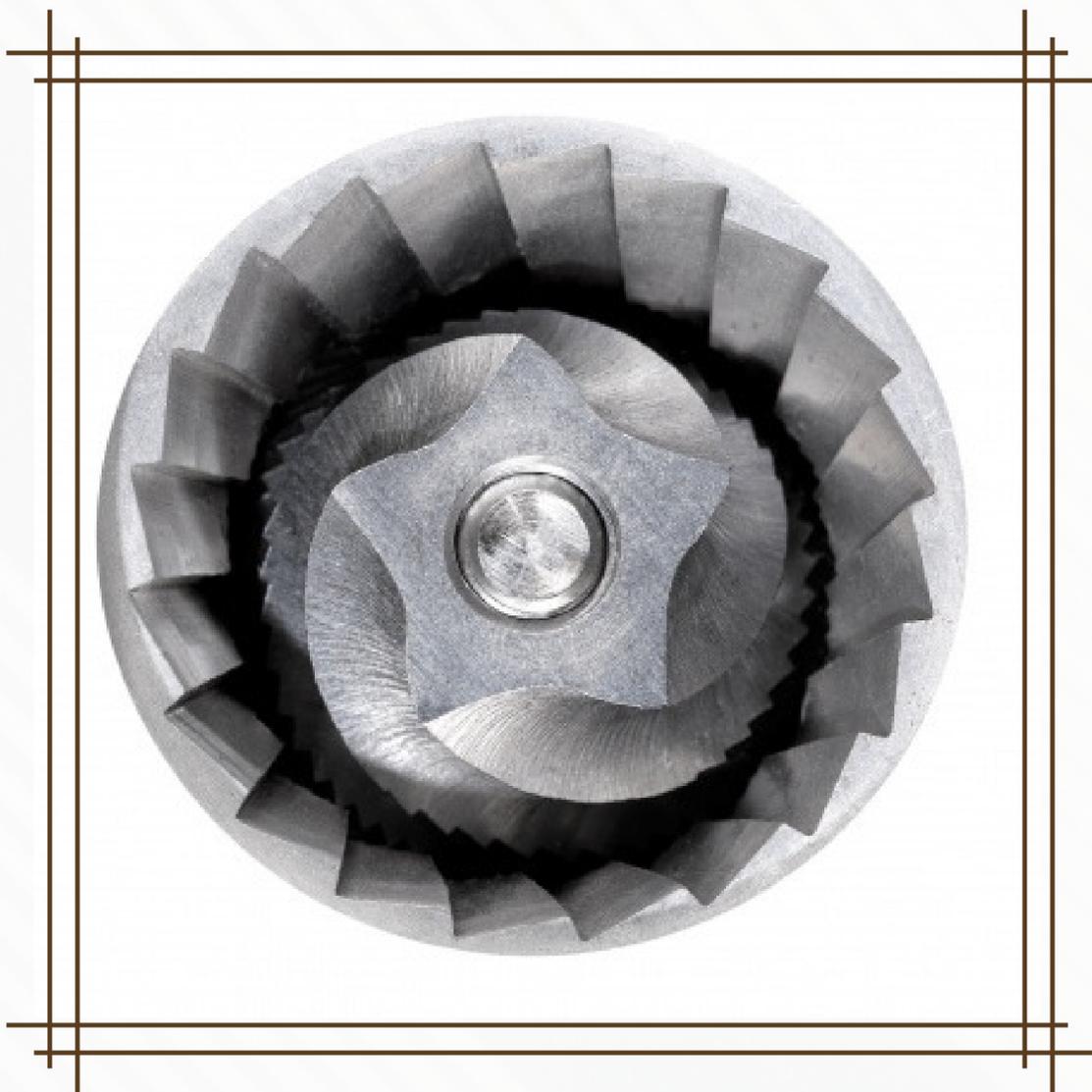
## BURR

Burr grinders have two notched and dithering plates that press together to grind the beans literally. Those type of grinders use uniform pressure and rotation to essentially 'crush' beans into perfect consistency.

They can achieve this at low speeds, meaning no added heat, and maintain a precise and consistent uniform grind.

Burr grinders ensure the even extraction of oil from your seeds and they provide a better flavor and taste than the blade grinders.

They are the best options for your pour- over and that is why they are highly recommended and favored by pro-baristas.





# THE STEP BY STEP GUIDE TO PERFECT POUR-OVER

## WATER

We know we have mentioned a lot of essential requirements for that medal-worthy coffee already, but we still need to emphasize on the quality of water we use.

As coffee is 98 to 99 percent water, when making one a good-tasting water is key. You should know that you cannot get a fantastic flavor out of coffee without using the right water.

Few 'take aways' here would be:

- ✔ A carbon-filter pitcher should do a decent job for you as it will filter out any chlorine tastes and odours.
- ✘ Distilled water however is not recommended as it cannot pull enough flavors from the coffee grounds.
- ✘ Mineral water is a hard pass as it may be too hard, which results in dull, bitter coffee that lacks the pleasant acidity. You are not only risking the harsh and offensive taste of your coffee but also shortening the lifespan of your equipment.
- ✔ Spring water is a YAAAS if you want to use a bottled water.



## TEMPERATURE - WHY IS IT IMPORTANT

This is another crucial factor to be considered when making that pro-barista-level cup of coffee. You need to regulate the temperature of your water because if too hot, it will lead to over-extraction of flavors which exudes bitterness, and if too cold, the flavors will not be well extracted and that makes you a sour coffee drink.

The standard temperature for a good coffee is 91°C (195°F) and 96°C (205°F). We think, the closer to 96°C (205°F), the better and with Brewello kettle you got this under control thank to the built in thermometer.



# FILTERS

There are three main types of filters that can be used with pour-over method. Each of them can have a different effect on the final brew as they will all strain different things out from the liquid that you will drink.



**METAL** – similarly to French press, metal filter will only remove the larger pieces of ground coffee. The resulting brew will therefore have some sediment in it, and will look a little cloudy. It will have the added body from both the suspended grounds and the oils from the coffee. The benefit to metal filters is that they can be used for months or even years if kept clean and washed regularly.



**PAPER** – those are definitely the most common type of filters used and quite rightly so, as they produce the cleanest cup of coffee. They strain out all of the suspended material, as well as any oils that may have ended up in the brew. The resulting cup is fairly clear liquid, often with a reddish hue. Bleached white filters are probably a better option as brown papers tend to impart an unpleasant papery taste to the coffee.



**CLOTH** – like paper, it strains out all the suspended pieces of coffee but it does allow some of the oil to come through. The resulting cup is very clean, but has a richer mouthfeel. After use, cloth filters should be washed and dried immediately.

## BREW RATIO AND DOSES

If you really want to nail this pour-over thing, then you will need to learn to nail the brew ratio first, which is the ratio of coffee to water you use. Most coffee professionals use a brew ratio between 1:15 – that is 1 gram of whole coffee beans to 15 grams of coffee but essentially it's down to your personal liking pal!

When faced with this grand decision, you should consider two things:

How much coffee you want to end up with ?  
How strong (or weak) you want your brew to be ?

Then you can move onto the next step which is defining your personal dose – the amount of coffee you will use in your brew ratio. It is recommended to start with:

 **1:17** – 237g {8 fl oz} of water to 14g of coffee [1 cup of coffee]

Then depending of what you think of the taste, you can adjust your dose accordingly.

 **1:16** – 237g {8 fl oz} of water to 15g of coffee [1 cup of coffee]

or even stronger...

 **1:15** – 237g {8 fl oz} of water to 16g of coffee [1 cup of coffee]

## GRIND, SIZE AND TASTE

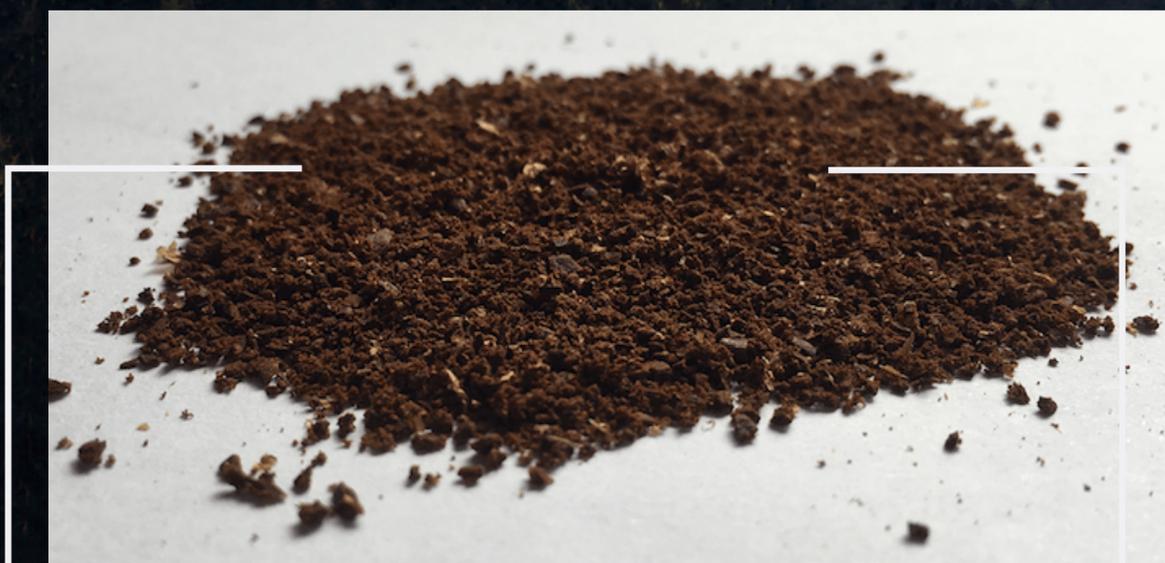
The grind size of your beans is what determines the outcome of your brew. You could derive two or more flavors from a single roast just by having different grind sizes. Generally speaking if your grounds are too coarse you can end up with an under extracted coffee which can taste sour. And if your grounds are too fine it can result in over extraction, which will deliver an overpowering and bitter tasting brew. So trust us when we say this, your grind size matters as it has a significant effect on your coffee extraction and as a result – the taste of your cup of joe!

Generally, for pour-overs, the medium to medium- fine grind size can be considered as the best.

MEDIUM - FINE



MEDIUM



## BLOOM & POUR

A coffee contains a lot of carbon dioxide – no panic, this only sounds so serious but it will not harm you – which gets trapped in the beans during the roasting. As soon as the beans are ground, the trapped gases are discharged and when hot water touches the coffee, they immediately purge themselves of the carbon dioxide and create the so called “bloom.”

One great indicator that your coffee is not so fresh anymore is that there is little or no bubbling during the bloom. The heat and moisture provided by the bloom prepares the coffee for extraction.

To bloom, pour hot water on the coffee in a circular motion beginning from the outside and then working your way into the middle. Use only a little water, you want the coffee to become soaked but not drip through the filter.

Performing a slow, controlled pour is easiest with a gooseneck kettle and bears noticeable results. Allow the grounds to bloom for about 30 seconds and continue pouring, weighting as you go until you reach the final amount of water for your chosen dose.



# BREW'ELLO AWAY!

The time has come! You are now ready to put the knowledge into practice!

Ingredients and equipment required includes:

-  Brewello Kettle
-  Filter
-  Dripper
-  Mug or Carafe
-  Grinder
-  Coffee Beans
-  Water
-  Scale
-  Timer





**STEP 1** Grind the coffee just before you start brewing. Be sure to weight the beans first.

**STEP 2** Boil a kettle of fresh water with low mineral content.

**STEP 3** Place the paper filter in the dripper {or carafe} and rinse briefly under the hot tap. This helps to reduce any taste the paper may have and warms up the brewing device.

**STEP 4** Place the brewer on the scales, add the coffee onto the filter.





**STEP 5** Using the scales as a guide, pour a little water on to the coffee, about twice as much as the coffee by weight. You may want to gently stir it with a spoon. Wait 30 seconds.

**STEP 6** Continue pouring in a circular motion, weighting as you go until you reach the final amount of water for your chosen dose.

**STEP 7** Let it drip through until the bed of coffee looks dry.

**STEP 8** Discard the filter and ENJOY!





# CONCLUSION

You should now be confident with where to buy and how to store, grind and brew using the pour- over method.

While we are excited to show you the way to pour- over, please keep in mind that there are as many opinions on coffee brewing as there are beans in a jar! This was the coffee lovers' and home coffee brewers' - Brewello way and we hope you enjoyed the journey!

Once you start experimenting with pour- over, you will discover your own preferences. Making coffee is an art, not a science; so you should feel encouraged to try and taste, taste, taste until you get those 'butterflies in your stomach'!

We wish you all the very best of luck on your pour- over adventure and may the brew be with you!

**HAPPY  
BREWING!**

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