

STAGG X 100Z BREWER

GEORGE
HOWELL
COFFEE

STEPS



One 10oz Cup or
350 grams



- Stagg [x] brewer
- Stagg [x] filter
- Stagg [x] carafe
- burr grinder
- pouring kettle
- digital scale
- timer



dose:
17-19



grind:
drip-medium fine



filtered water:
300grams
201-205°F



brew time:
3 minutes

ONE: Put a filter into the Stagg [x] and place on top of carafe.

TWO: Fill pouring kettle with hot water and thoroughly rinse the filter in the brewer; allow to drain completely and discard water from carafe.

THREE: Weigh coffee to desired strength (17-19g) and grind.

FOUR: Place the Stagg [x] brewer and carafe on scale, add coffee. Shake the brewer to level the bed, zero the scale, and fill the pouring kettle with hot water.

FIVE: Start your timer and begin pouring simultaneously.

SIX: Pouring is split into six separate pours of 50g of water in 15 seconds, allowing to drain for 15 seconds in between each pour.

SEVEN: Start each pour in the center. Work your way out and then back to the center, in concentric circles, saturating any dark spots of coffee on the surface.

EIGHT: Coffee should finish draining around 3:30. Remove the Stagg [x]. Serve.

POURING TIMELINE:

0:00 - 0:15 - pour to 50g

0:30 - 0:45 - pour to 100g

1:00 - 1:15 - pour to 150g

1:30 - 1:45 - pour to 200g

2:00 - 2:15 - pour to 250g

2:30 - 2:45 - pour to 350g

FILTER TIP: Store filters in a cup pressing them down so they retain their shape. Rinse filters by pouring hot water directly in the middle of the filter to ensure the 'waves' in the filter do not collapse.

GRIND TIP: All grinders will produce a mix of course and fine particles - none are perfect, however, burr grinders produce far more uniformity. If your resulting cup is too strong and/or bitter, adjust your grind slightly coarser. If it is too weak and/or sour, adjust slightly finer.