

Brew Guide

Hey, Vndals lover! Getting your Hario V60 pourover right is key. From water temp. to grind size and pouring finesse, it's all about flavor extraction. Elevate your cup by mastering this art – It's not just brewing; it's bringing out the best in every sip!

- **Hario V60**
- **V60 Filter paper**
- **Scale**
- **Coffee Grinder**
- **Kettle**
- **VNDALS Coffee**

1 Boil it up!

Get that water dancing in your kettle till it's around 93°C (just below boiling). We're talking water with attitude here!



2 Filter Love

Pop in your filter and give it a little rinse. This gets rid of any paper taste and warms up your V60. Remember to soak the whole thing, and pour that paper water out again. We're all about hot filter fashion!



3 Coffee Power

Measure out 28g of your favorite VNDALS coffee batch, medium-fine grind. (Rule of thumb; lighter the roast, finer the grind). Imagine you're sprinkling stardust – evenly distribute it in the filter.



4 Let it Bloom

Start slow with about 50g of water, making sure all the coffee gets a taste of the action. Let it bloom – watch those grounds puff up like they're waking up from a nap. Then, in little circles, add an additional 450g of water gradually, keeping the coffee grounds wet, even and happy. It's like painting a masterpiece drop by drop!



5 Brew-tiful Moments

Let the magic happen until the last drop has left the filter. Get lost in the aroma and anticipation. When it's time, give your brew a round of applause – it's showtime!

