

# ORIGAMI CERAMIC POUR-OVER

**YOU'LL NEED:**  
ORIGAMI DRIPPER  
ORIGAMI FILTER  
DRIPPER STAND  
MUG/VESSEL  
GRINDER  
GOOSENECK KETTLE  
GRAM SCALE  
TIMER

| DOSE | GRIND  | BLOOM           | POUR  | PULSES   | END TIME/<br>OUTPUT   |
|------|--------|-----------------|---|--|-----------------------|
| 25g  | Medium | 50g<br>over :30 | Up to 270g<br>over :30,<br>let draw<br>20 seconds | 2 @ 110g<br>every :40,<br>finishing at<br>2:20 | 3:00-3:30<br><br>400g |

Begin by grinding 25g of coffee on a medium grind setting. In your gooseneck kettle, heat your filtered water to a temperature between 195°-205°F (91°-96°C).

Insert the dripper into the stand and place on top of your mug or vessel. Fold inward along the seam of the filter to create an even cone shape, place in the dripper, and use your gooseneck kettle to wet the filter, adhering the filter to the sides of the dripper. Discard any water collected in the mug or vessel. Set dripper and mug/vessel on your scale, place ground coffee into filter, and tare scale to zero.

Start timer and saturate (“bloom”) coffee grounds with no more than 50g of hot water. After ~:30, pour 130g of water over :30 in an in-and-out circular motion, avoiding the direct center and the edges of the brew bed (“first pour”), and let draw down for :20. At 1:20, pour 110g of water over :20 and let draw down for :20. At 2:00, repeat this process to a total of 400g, beginning final draw down at 2:20 (“pulses”).

Total brew time should be between 3:00 and 3:30.

