

Hario Dripper



Fine levels of control with this gravity — based, paper filter brewing method.

Resulting brew: clear with enhanced acidity
Body: light
Acidity: medium — high
Effort: high
Grind: medium
Best with: bright, fruity, and floral coffees, e.g. Central America and Africa

brewing guide

1: Place the ceramic Hario V60 Dripper on a sturdy cup or pitcher. Fold the filter paper by the seam, then open and position it into the Hario V60. Pour water just off the boil through the paper to rinse and preheat the filter. After 20sec pour the water out.

3: Measure 400ml of water 30sec off the boil. Slowly pour around 50ml of water onto the coffee grounds circling from the center outwards to wet all the grounds. The coffee will proceed to bloom. Allow 30sec, then pour another 50ml of water to allow for a second bloom, this time for only 10sec.

2: Pour 30g ground coffee into the center of the filter and gently shake to level the grounds. Press your finger gently into the grounds to create an indentation that will assist in evenly saturating the coffee grounds.

4: The third and final bloom: pour in 50ml increments with a few seconds in between each pour. Pour in a circular motion from the center out steadily. Avoid pouring against the sides. Once you've poured all the water into the Hario V60, allow for all to drip through.

Release the filter, pour and enjoy.