

# CHEMEX BREW GUIDE

Yields 20 oz  
Brewed Coffee

## Equipment needed:

Chemex  
Filters  
Burr Grinder  
Scale

Timer  
Gooseneck Kettle  
Your favorite Parable Coffee

## Instructions

1. Heat the water to 200–205°F. Tip: Keep the water at optimal temp by placing on heater throughout brewing process!
2. Weigh out 40 grams of coffee and grind to the size of kosher salt using your BURR GRINDER.
3. Place the thicker side of the filter against the spout side of the Chemex and rinse with hot water. Dump the water out.
4. Place the Chemex on the scale, add the ground coffee and tare. Shake it a little, to get a nice flat bed of coffee.
5. Start the timer and pour water slowly onto the ground coffee until there are no more dry grounds. You'll want to use roughly double the water weight of the coffee dose you are brewing. You will see the coffee puff up or “bloom” as the gasses release from the coffee.
6. At 30–45 seconds, rewet the coffee bed and start pouring the rest of the water in a slow, continuous stream in the center until the scale reads 640 grams.
7. Your coffee should finish brewing around 4 minutes. Did it brew too quick? Fine the grind. Too slow? Coarsen!
8. Toss the filter, give the coffee a swirl, and pour into your favorite mug.
9. Done! Now you have delicious coffee to share and enjoy.





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COFFEE CO.