

sweet maria's

Clever Coffee Dripper Tip Sheet

Recommended Clever Coffee Dripper Brewing Method

- 1) Insert filter into the dripper and rinse to reduce paper taste and warm the dripper.
- 2) Grind immediately before brewing. Use a medium grind, like coarse sea salt.
- 3) Add coffee to the filter (See below for ratios that we found work well.)

Amount of Ground Coffee & Water used***	Amount of Filtered Coffee Made
22g	12 oz/340g
26g	16 oz/454g
	10 oz/283g
	14 oz/397g

4) Add hot water just off boil (195-205°) and cover. After 1.5 minutes, lift the lid, stirring to fully mix the grounds and water and put the lid back on.

5) At 3-4 minutes (depending on your taste), stir one last time and place dripper on top of a mug or other vessel to start coffee draining. To stop the flow, simply lift the dripper off the mug.

*** For consistent results weigh your water.

*** Cleaning: rinse with hot water and scrub lightly. For deeper cleaning, remove the valve and soak in warm soapy water.

More on brewing with the CCD: www.sweetmarias.com/clevercoffeedripperpictorial.php

More general brewing comments: www.sweetmarias.com/grind.brew.php