

BRAZIL

Marcelo Assis

Pourover brew guide — V60 / flat-bottom

15 g

DOSE

240 g

WATER

1:16

RATIO

93 °C

TEMP

GRIND

Medium-fine, like table salt.

POUR SCHEDULE

0:00	Rinse filter with hot water, discard. Add 15 g coffee.
0:00	Bloom to 45 g (3× dose). Swirl the dripper.
0:45	Pour to 145 g in a slow spiral.
1:30	Pour to 240 g . Keep the cone full.
2:45–3:00	Drawdown complete.

WHAT TO TASTE FOR

Blood Orange, Champagne, Lime

TROUBLESHOOTING

Drawdown finished before 2:30	Grind finer.
Drawdown still going past 3:15	Grind coarser.
Flat / muted	Raise water temp 1 °C, or extend the last pour.
Astringent / drying	Coarsen grind; drop water temp 1–2 °C.
Sour / under-extracted	Grind finer; raise temp.