

# Chemex for Two<sup>1</sup>

## What you need:

6-Cup Chemex

6-Cup Chemex filters

Burr grinder

Digital Scale

Timer

Kettle with a pouring spout

Two favorite mugs

## Amount of Coffee:

50 grams

## Grind Size:

Varies, but generally medium (12-16 on a Baratza Encore)

## Water:

800 grams of 205°F

## Brew Time:

5:00-5:15 minutes

## Steps:

1. Place filter in Chemex with the three-layered side against the spout. Rinse filter, discard water, and place filter back into Chemex with adequate suction to wall of cone.
2. Weigh 50 grams of coffee and grind to medium (12-16 on Baratza Encore).
3. Place Chemex on scale, add coffee, shake to level the coffee bed, and zero out the scale.
4. Start your timer and pour at the same time. Pour 100 grams of water with concentric circles, starting in the center and working your way out and back into the center. Be sure to cover the dark spots on the surface.
5. At :30, pour to 300 grams of water in 20-30 seconds using the same pouring motion.
6. At 1:30, pour to 550 grams of water in 20-30 seconds using the same pouring motion.
7. At 2:30, pour to 800 grams of water in 20-30 seconds using the same pouring motion.
8. Coffee should be ready at 5 minutes.
9. Enjoy!

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<sup>1</sup> This is an adjusted version of George Howell's Chemex for Two brew guide.