

Preparation method by immersion and subsequent drip through three holes in the base.



This preparation method allows for very clean and uniform cup by uniquely channelling the water. The flat shape of the base allows one to play with larger recipes and a very good flow rate.

How to do it?

Dose

For every 100ml of water add 6 grams of coffee.

Place the Kalita over a jug or a server and position the filter inside the Kalita. Once in place, rinse the filter with hot water to remove flavours and possible impurities. After that discard the used water.

Prepare

Fill

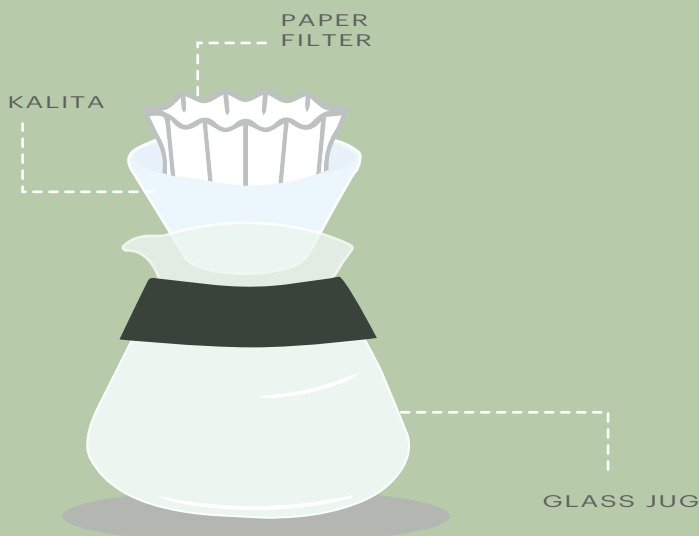
Place the ground coffee into the filter and level the coffee bed.

For the pre-infusion or bloom, pour water between 92-94°C and rest for 30 seconds (this part is preferably done with twice as much water as the dose of the coffee). For the infusion, continue to pour water in the center point in the bed of coffee (do not pour all in one go, but divide the total into about 3-4 pours).

Infuse

Serve

Remove the filter and the Kalita, then swirl the coffee to blend the extraction. Serve and enjoy.



Kalita

Wave Style Up 185

Light roast

Medium-Coarse grind