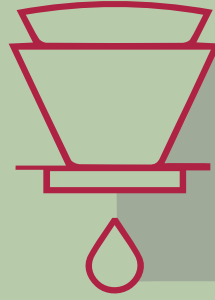


Method of preparation through filtration with a conical form. The angle of the cone is 60 °, giving it its name and also creating the optimal slope that creates a flow towards the center.



This preparation allows one to obtain a light and clean cup since the filter retains the insoluble solids during the extraction.

## How to do it?

### Dose

For every 100 ml of water, add 6 grams of coffee. It is recommended not to exceed 300ml for this method.

### Prepare

Place the paper filter in the V60 and rest it on a cup or jug and rinse with hot water to remove flavours and possible impurities. Afterwards dispose of unneeded water in the cup or jug below.

### Fill

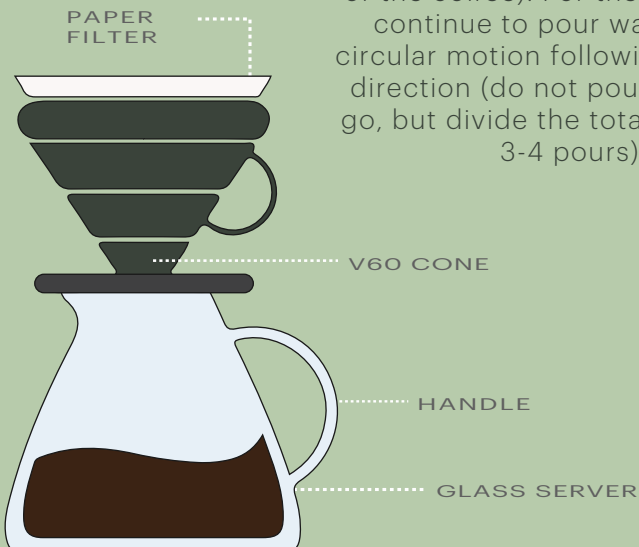
Place the ground coffee into the filter and level the coffee (Don't exceed 5 cm in height).

### Infuse

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 a circular motion following a single direction (do not pour all in one go, but divide the total into about 3-4 pours).

### Serve

Remove the filter and the V60, stir or swirl the coffee to blend the extraction and enjoy!.



# HARIO

## V60 Coffee Dripper 02

Light roast  
Medium-Coarse grind