

V60 Coffee Making: Schematic Blueprint

Technical Guidelines for Filter Coffee



BREW PARAMETERS (GUIDE)

COFFEE : 20g
WATER : 300ml
RATIO : 1:15
GRIND : MEDIUM
WATER TEMP: 92-96°C
BREW TIME : 2:20 - 3:00 MIN

POUR OVER FLOW (EXAMPLE)



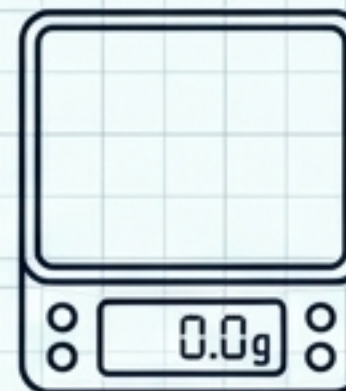
$$[\text{COFFEE}] + [\text{WATER}] = [\text{TASTE / SELERA}]$$

Brewing coffee is simply the meeting point of coffee and water.

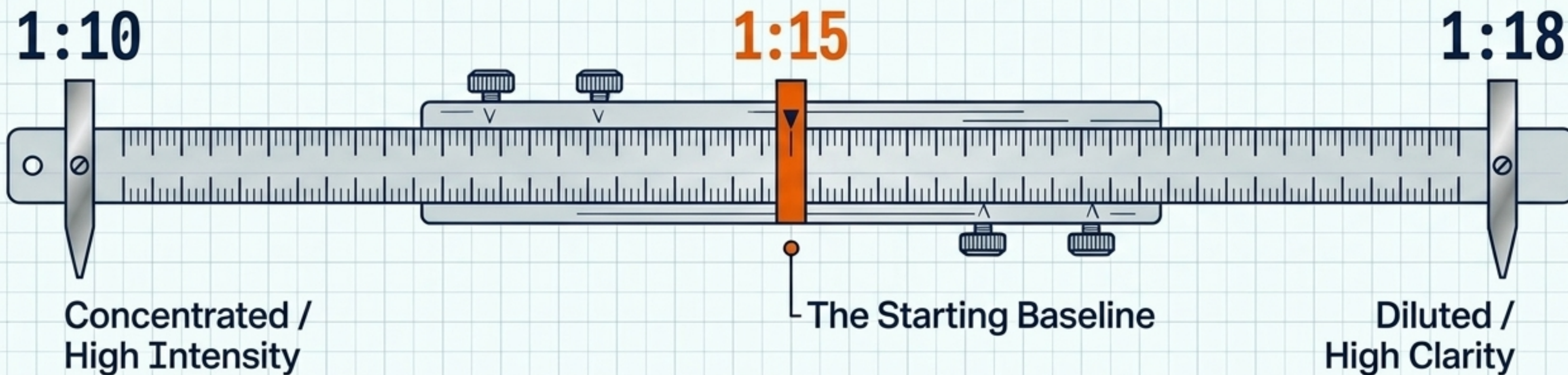
NOTE:

Coffee is ultimately about preference (Selera). While there are countless variables, mastering the V60 filter method allows you to precision-engineer this meeting point to match your exact taste.

Brew Ratio Spectrum



A precision scale
is non-negotiable
for replication.



SPEC BOX

Standard Dose Range: 10g – 20g
Recommended Starting Dose: 15g

The Baseline Formula

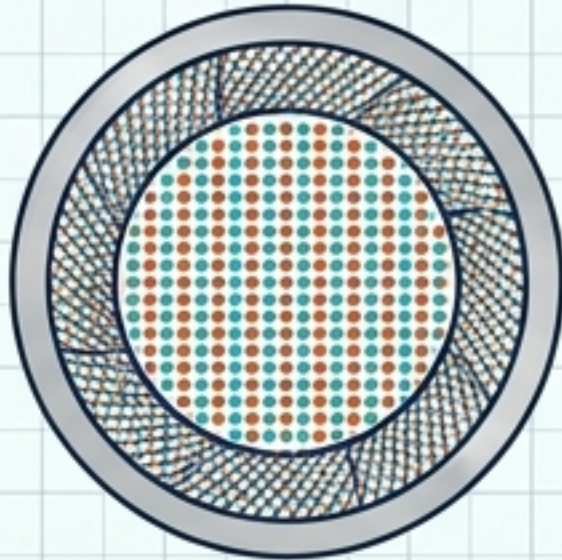
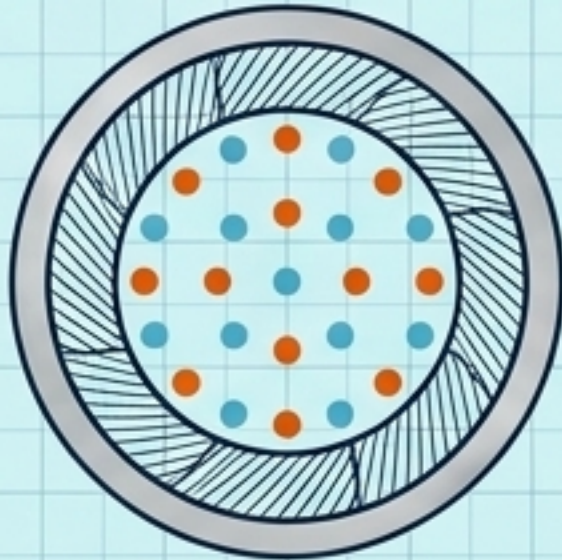
The Math:
 $15\text{g Coffee} \times 15 = 225\text{ml Water}$ (Note: 1g = 1ml)

Grind Size Diagnostic Matrix

TECHNICAL NOTE



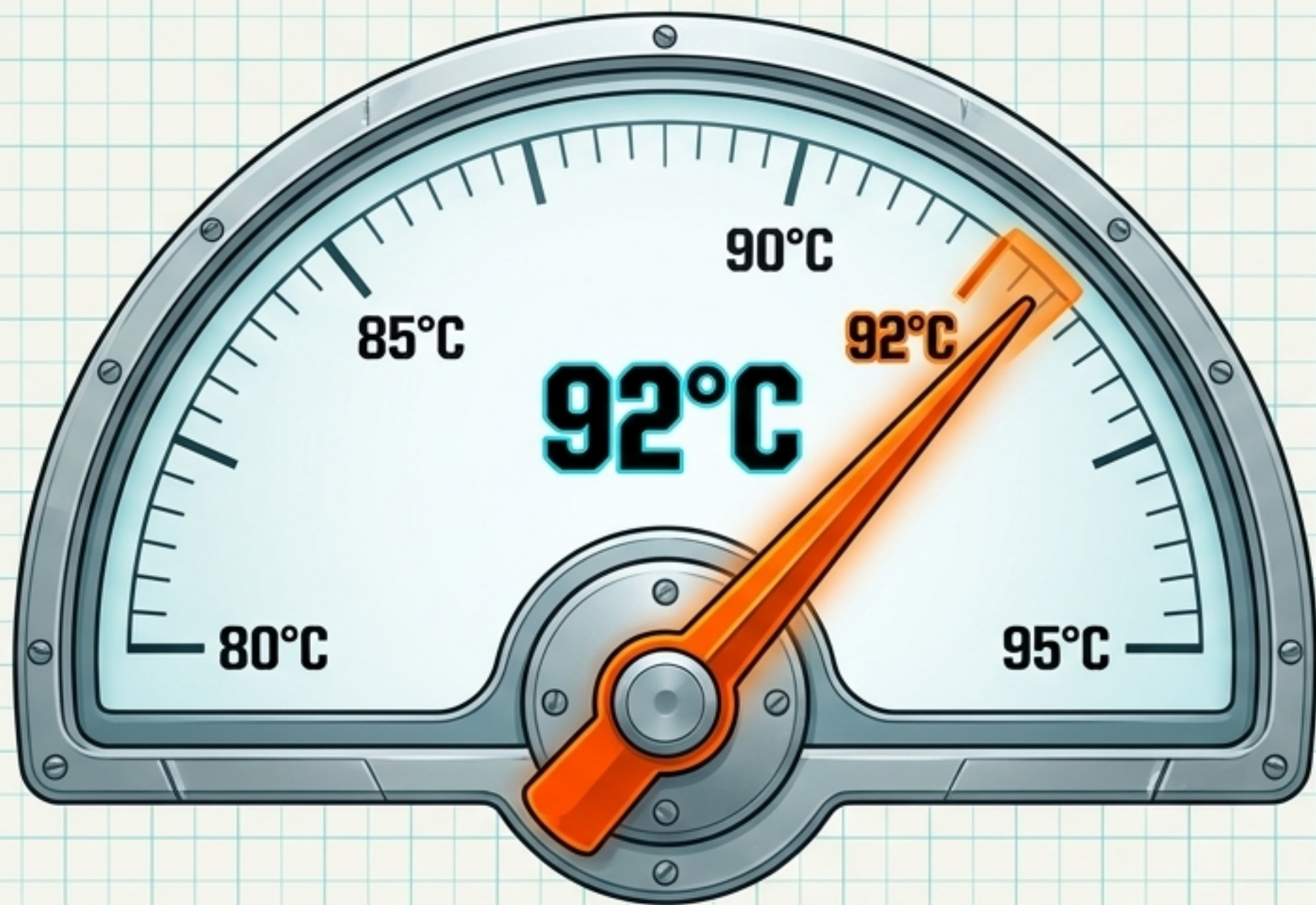
Community Note: Find a setting you can share:
Always track your grind by the number of clicks.

Fine	Medium to Coarse	Too Fine (Fines/Dust)
		
High surface area. Designed for Espresso.	Moderate surface area. Ideal for V60 / Filter. (Starting Point)	DANGER ZONE. Causes extreme clogging; water cannot pass through.



The Grinder Quality Check

A quality grinder ensures consistency. Inconsistent grinders produce a mix of coarse boulders and fine dust, leading to stalled brews and uneven extraction.



OPTIMAL BREW TEMP

MATERIAL SPECIFICATIONS

WATER PARAMETERS

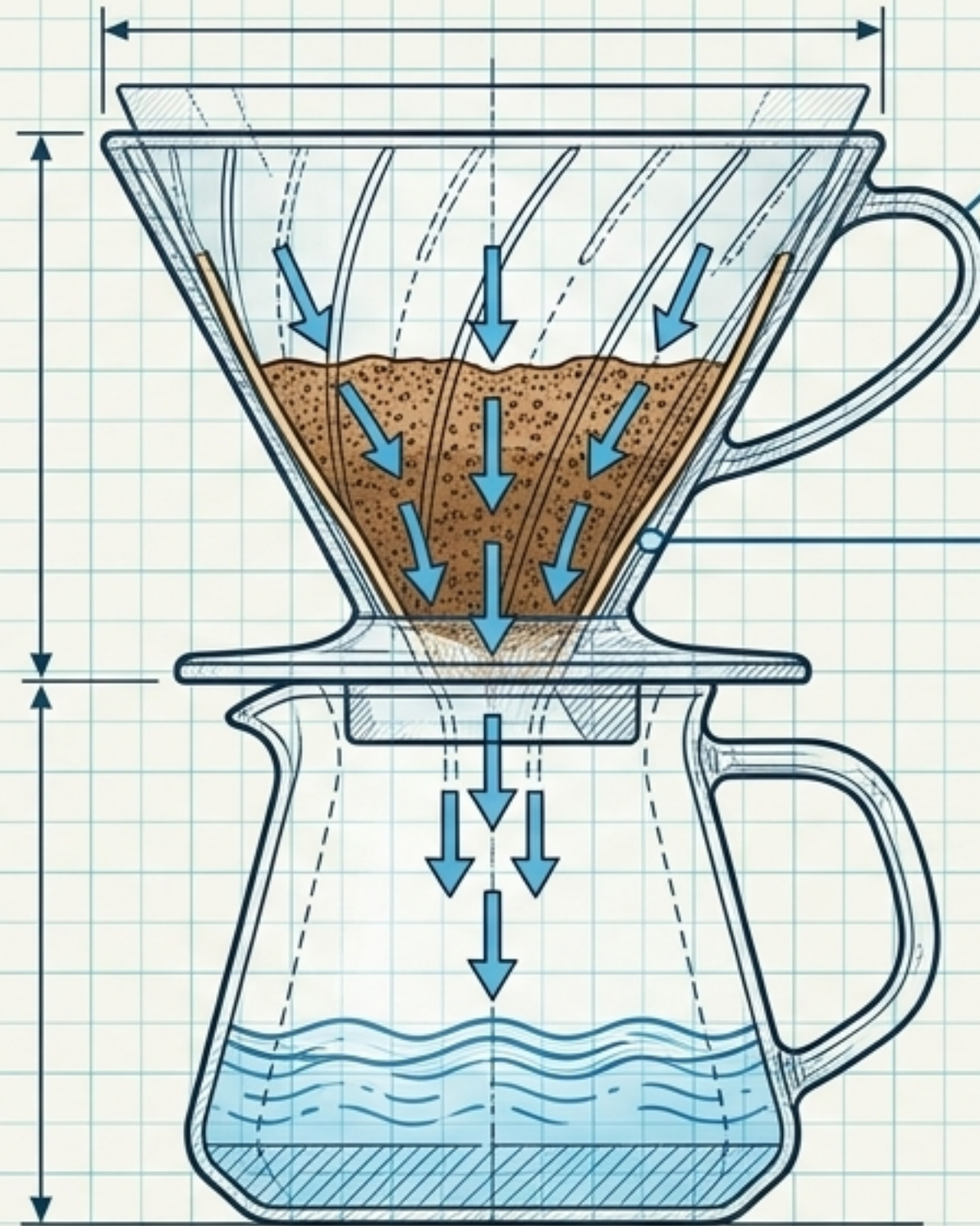
Water Chemistry

The type of water drastically affects extraction. Specific recommended brands for baseline testing: Amidis & Cleo.

Total Volume

Strictly dictated by the chosen brew ratio (e.g., exactly 225g of water for a 15g dose at 1:15).

TECH SPECS



The Hardware:

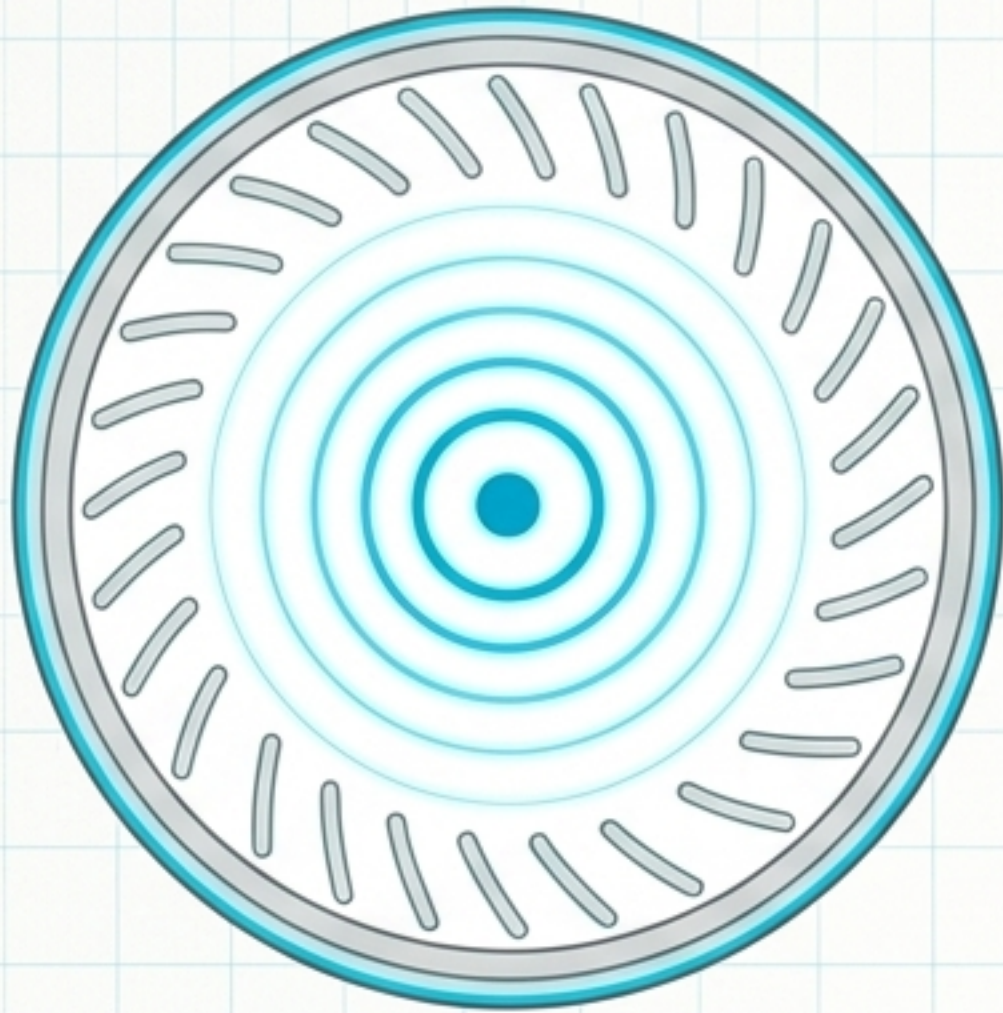
V60 shape vs. flat-bottom brewers (e.g., B75).

The Filter Dynamic:

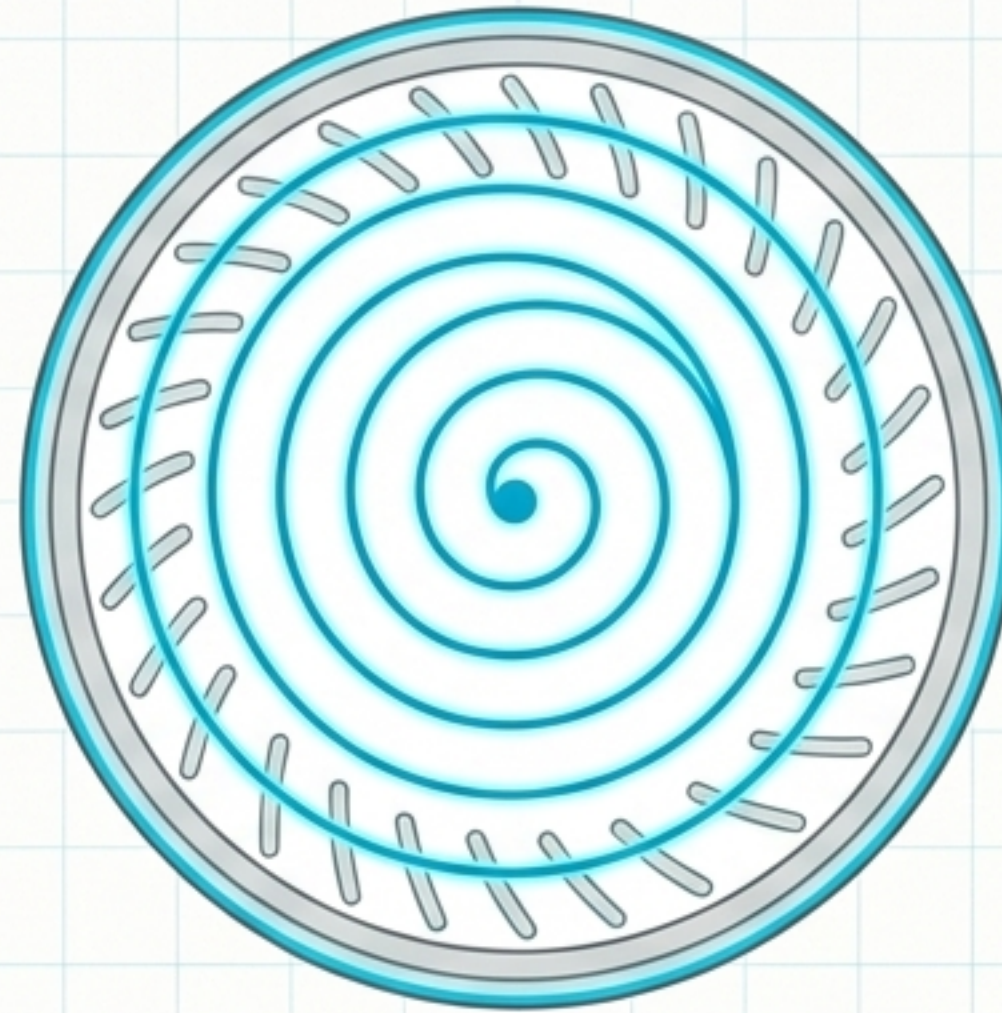
The filter paper is the primary flow regulator. Its composition dictates how fast water escapes the dripper.

The Contact Time Rule:

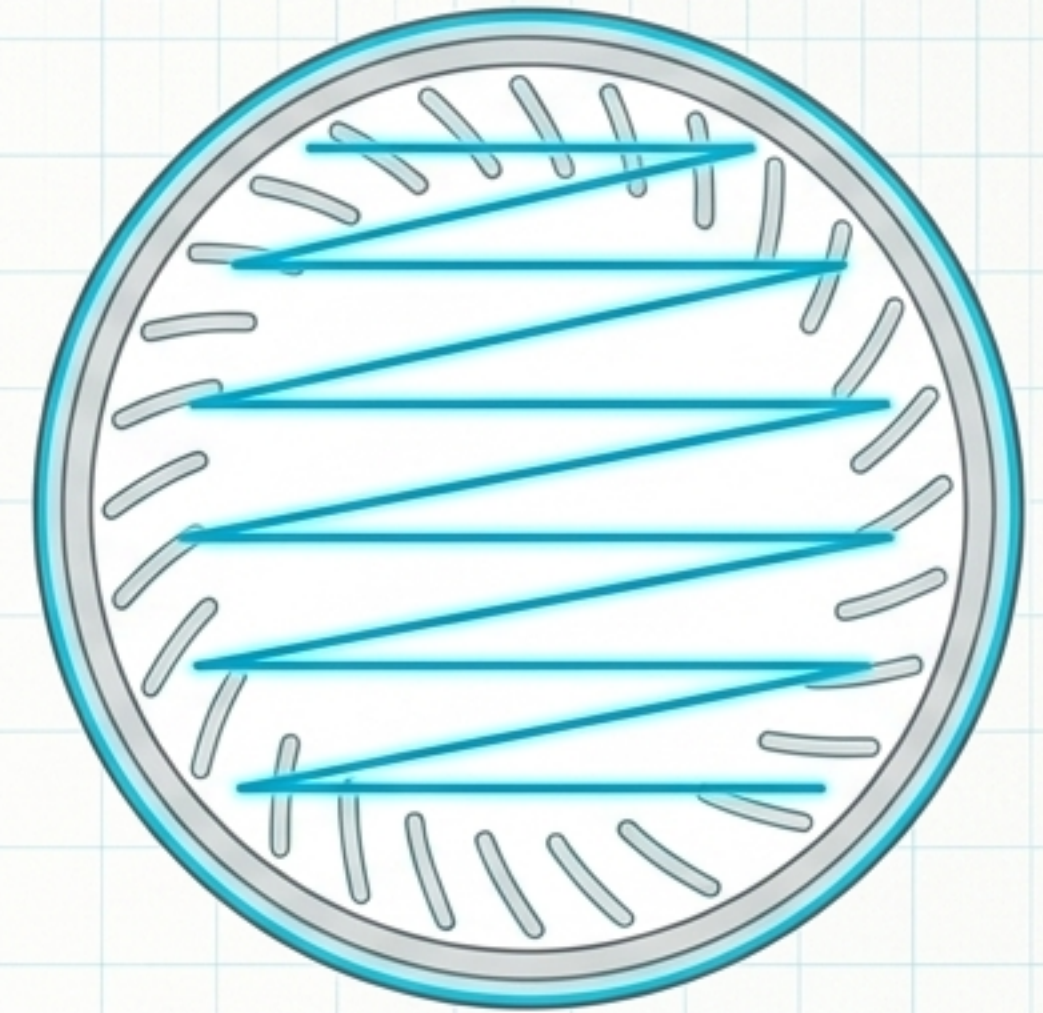
Dripper Shape + Filter Material = Water/Coffee Contact Time = Total Flow Speed.



Center Only



Center-Out Circular



Zigzag

MANDATORY TECHNIQUE: Slow pouring is required regardless of the chosen path.

Master Parameter Checklist

COFFEE: 20g (or 15g scaled)

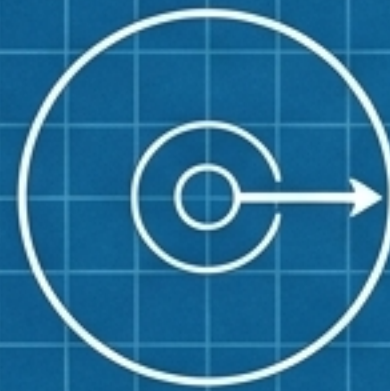
WATER: 300ml (or 225ml)

RATIO: 1:15

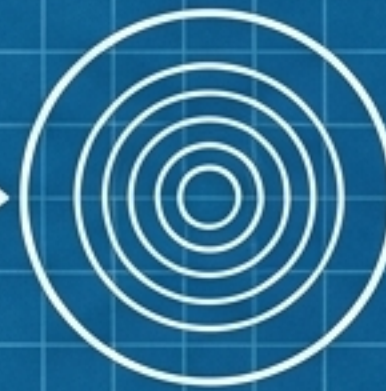
GRIND: MEDIUM

TEMP: 92-96°C

Pour Over Flow



0:00 - Start
(Initiate the brew)



0:30 - Bloom
(Pour 40-60ml to
saturate the bed)



1:00 - Center Out
(Begin primary
slow pour)



2:00+ - Finish
(Pour until total
target volume is
reached. Total brew time:
2:30 - 3:00 minutes)

ENJOY COFFEE!!!