



*The Sparkplug Scoop*

# POUR OVER

## *What is a Pour Over Coffee?*

Known as a coffee dripper, filter holder, cone, or pour over coffeemaker - or by the brand names Melitta, Kalita, Hario... Whatever you call it, this is a fast, easy, low-tech way to brew a great cup of coffee!

## *Method - how does it work?*

The pour over is very simple - hot water is “poured over” coffee grinds held in a filter. The coffee then drips into a cup or carafe below.



## *Why we love it!*

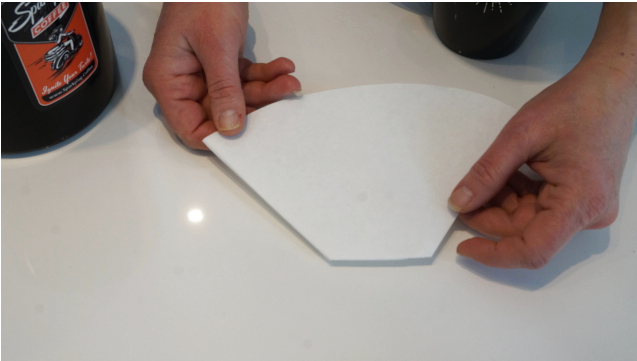
- Mostly because it makes a **delicious** coffee in just a couple of minutes!
- It's super simple and low tech
- Pick a ceramic or metal filter holder and there are no plastic or other hard-to-recycle pieces involved
- Easy to use, easy to clean up
- Low environmental impact - compost the filters with your grinds (or go with one of our reusable organic cotton filters - no need to buy more filters for a couple of years)

## *What you need to make pour over coffee*

- ✓ a filter holder AKA pour over (we like ceramic but some people prefer metal or plastic)
- ✓ a coffee filter - the right size for your pour over (#2 or one-cup in our examples)
- ✓ a mug or carafe to brew into
- ✓ finely ground fresh roasted coffee
- ✓ hot water

# Pour Over Rules of Thumb

Make every pour over the best it can be:



**COFFEE FILTER:** Fold the edges of your coffee filter before placing it in the filter holder. Just a little trick to make it fit better.



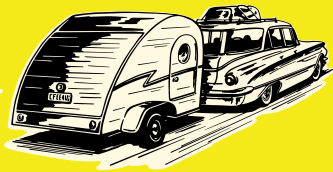
**PREP:** Wet the filter and warm your cup first by pouring the boiled kettle over it. *Don't forget to dump out the water before the next steps!*

**WHAT COFFEE?** A wonderful thing about the pour over is that it highlights the taste of the bean. We prefer a medium roast coffee like our *Kick Start*, *Deuce Coupe* or *Road Trip*. But you can use any type of coffee. Fresh roasted, of course!

*Kick Start*



*Road Trip*



**SCOOP:** Use 2 tbsp (about 12g) per cup of water. *Use more if it's an extra big cup!*



**GRIND:** fine - almost like table salt or sugar, not powdered and not as fine as for espresso!

**TEMPERATURE:** Make sure the water is the perfect temperature - hot water, not quite boiling (wait 30-60 seconds after kettle comes to a full boil).



**LET IT BLOOM:** *this is the secret that very few people know!* Wet the grounds to let the CO2 out. Pour just enough water over the grinds to saturate them without filling the whole filter.



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**ZIG ZAG:** After the initial bloom, add water to fill the filter. Pour the water in a circular or zig-zag motion to stir up the grinds and get all the flavour out with no dry pockets.



**THAT'S IT!** Wait until all the coffee has dripped through. Drink up!



## Recommended Coffees For Your Pour Over



## SHARE YOUR POUR OVER SETUP!

Show us how you brew!  
Share your pictures on social media & tag @SparkplugCoffee!



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