

Hand Drip Iced Coffee

Materials

Hario Fretta Iced Coffee maker (includes Glass Server, Plastic Ice Chamber, and Cone Dripper)

Size #2 Hario paper filter (VCF-02-100M)

Kettle with a spout that holds at least 600 ML Or

Hario hot water Drip Kettle (VKB-12HSV) A Goose-neck style spout pitcher recommended for adjustable control and accurate pouring.

Ingredients

24oz. Filtered Water

4 Hario scoops of LAMILL Coffee (60g)

Yields 18oz.

Instructions

PREPARATION

Place paper filter in cone dripper.

Pre-wet paper filter with hot water and drain. Make sure paper filter is completely wet.

Grind 60g of LAMILL Coffee like you would for a home cone drip brewer.

Assemble server with ice chamber full of ice with the lid and cone dripper on top.

Pour the freshly ground coffee into the wet paper filter.

Fill the kettle with 200°F water.

HOW TO BREW:

With your first pour, slowly pour water in concentric pattern from center of grounds to the edge, filling just enough to wet all grounds, about 5 oz of water. The top of your coffee grounds should expand into a dome shape at this point. The water will change from a stream to a drip and your dome may start collapsing a bit when it's time for your next pour.

Slowly pour again, this time until water level is 1/2" from the top of the paper filter. Let the water recede then repeat until your coffee level reaches the 600ML mark of the server.

At this point, immediately remove the cone dripper with paper filter.

Approximately 2-3 pours.

SERVE IT OVER ICE!