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The Clever Coffee Dripper Tip Sheet

The Chemistry of Coffee Brewing:

When brewing coffee, water acts as a solvent which washes the soluble solids out of the coffee grinds and into the brew. Brew methods that use paper filters have only the soluble solids in the cup. Brew methods like press pots, espresso or Turkish coffee have insoluble solids suspended in the liquid. Five main factors influence control brewing results. First is the ratio of water-to-coffee. Second is the particle size of the coffee: a finer grind means more surface area of the bean is exposed to the water. Third is the temperature of the water (ideally between 198-204°F). Water is a better solvent near boiling. Fourth is contact time, how long the water and coffee are in contact with each other. Last is agitation: stirring the coffee-water infusion increases extraction rate of soluble solids. Knowing these simple things will help you troubleshoot that next bitter, weak, or flat tasting cup.

Recommended Clever Coffee Dripper Brewing Method

- 1) Insert filter into the dripper and rinse to reduce paper taste and warm the dripper.
- 2) Grind immediately before you brew. Our recommendations are based on using a relatively fine drip grind. If you use a coarser grind, you may need to lengthen extraction time. If the water pools and does not drain effectively in Step 5, try a coarser grind.
- 3) Add coffee into the filter. (See chart below for ratios we found work well)
- 4) Add water and cover. At 1.5 minutes, remove cover, stir to fully mix the grounds and re-cover.
- 5) At 3-4 minutes (depending on your taste), stir one last time and place dripper on top of a mug or other vessel to start coffee draining. To stop the flow, simply lift the dripper off the mug.

Coffee and Water Amounts

Amount of Coffee Grounds	22g	33g	66g*
Amount of Water	350ml/12oz	530ml/15oz	1L/36oz
Amount of Finished Coffee	300ml/10oz	450ml/15oz	900ml/30oz

For most consistent, reproducible coffee, we recommend weighing and measuring the coffee grounds and water.

*Requires refilling the Clever Coffee Dripper

In our tests, we found that the 22g and 350ml of water worked best as it was easiest, created the least mess, and made one really great cup of coffee. Remember, coffee should never sit over 20 minutes, and preferably only 10 minutes before consumed.