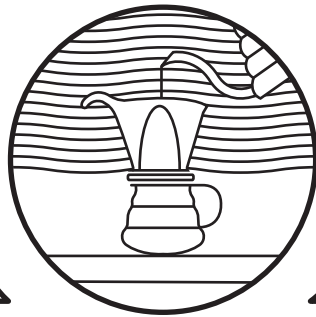


MESSENGER
COFFEE CO KC MO USA



BEE HOUSE

BREW MANUAL





BEE HOUSE
FIG

06

MESSENGER
COFFEE CO

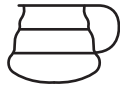


1624 GRAND BLVD, KANSAS CITY, MO 64108

SUPPLIES



BEE
HOUSE



MUG OR
DECANTER



#2 MELITTA
FILTER



GOOSENECK
KETTLE



SCALE



TIMER

25 G COFFEE
MEDIUM-FINE DRIP GRIND

400G FILTERED WATER
JUST OFF THE BOIL
OR 200-205°

STEPS

- 01** — FOLD THE FILTER ALONG THE BOTTOM AND SIDE SEAMS. PLACE IN THE DRIPPER AND RINSE WELL WITH HOT WATER.
- 02** — DUMP THE RINSE WATER.
- 03** — ADD THE GROUND COFFEE. MAKE SURE IT'S LEVEL.
- 04** — PLACE THE DECANTER AND DRIPPER ON THE SCALE AND TARE TO ZERO.
- 05** — START THE TIMER AND ADD 50 GRAMS OF WATER IN A SLOW, GENTLE POUR THAT SATURATES ALL THE GROUND.
- 06** — ALTERNATE CIRCULAR AND CENTER PULSES, RAISING THE SLURRY A LITTLE EACH TIME AND STOPPING AT 400G. AVOID POURING AGAINST THE FILTER OR ALONG THE EDGES OF THE COFFEE UNTIL THE END OF THE BREW.
- 07** — YOUR BREW SHOULD FINISH DRIPPING JUST AFTER THE THREE MINUTE MARK. IF IT DRAINS TOO QUICKLY, TRY A FINGER GRIND. IF IT DRAINS TOO SLOWLY, TRY A COARSER GRIND