
SCAA Best Practice | Guidelines for Brewing with a Single Cup Immersion Dripper

Prepared by the Technical Standards Committee

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Guidelines for Brewing with a Single Cup Immersion Dripper

PARAMETERS:

Your Single Cup Immersion Dripper

Coffee: 22 grams set at medium grind

Water: 400 grams or milliliters at 200 °F / 93.5°C for brewing
Additional water at 200 °F / 93.5°C for preheating

Filters: #4 size

Gram scale (*1 gram = 1 milliliter*)

Brewing time: 4 minutes

- Step 1 Begin with clean equipment.
- Step 2 Place filter in dripper, preheat with hot water, and drain.
- Step 3 Add coffee to filter, place on scale, and tare the scale.
- Step 4 Start the timer and add 100 grams of hot water, then allow to bloom for 30 seconds.
- Step 5 Add remaining 300 grams of hot water and cover with provided lid.
- Step 6 At 3 minutes, place dripper on your cup to release valve to drip the coffee.
- Step 7 Dripper should finish draining within 4 minutes.
- Step 9 Enjoy!