
SCAA Best Practice | Guidelines for Brewing with a Six Cup (Full Pot) Pour-Over Brewer

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Published by the Specialty Coffee Association of America

Revised: April 2, 2016 • Pages: Cover + 1



Guidelines for Brewing with a Six Cup Pour Over

PARAMETERS:

Your Six Cup Pour-Over Brewer

Coffee: 37 grams set at medium grind
Water: 672 grams or milliliters at 200 °F / 93.5 °C for brewing
Additional water at 200 °F / 93.5 °C for preheating
Filters: #6 size
Gram scale (*1 gram = 1 milliliter*)
Brewing time: Between 4 and 5 minutes

- Step 1 Begin with clean equipment.
- Step 2 Place filter in pour-over brew basket and set on top of decanter. Preheat by pouring hot water through it. Discard this water.
- Step 3 Place the brew basket with filter on a cup, and put everything on the scale. Add the coffee to the filter and then tare the scale.
- Step 3 Start the timer and pour 80 grams of water over the coffee. Make sure to saturate all the grounds thoroughly.
- Step 4 Allow to bloom for 30 seconds.
- Step 5 Continue to slowly pour the remaining 592 grams of hot water over the coffee for the next 4:30 to 5 minutes, keeping the brew basket halfway filled with water during the brew process.
- Step 6 When all the water has been poured over the grounds and the filter has begun to drip very slowly, remove and discard the filter.
- Step 7 Enjoy!