
SCAA Best Practice | Guidelines for Brewing with a Two Cup Pour-Over Brewer

Prepared by the Technical Standards Committee

Published by the Specialty Coffee Association of America

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



Guidelines for Brewing with a Two Cup Pour Over

PARAMETERS:

Your Two-Cup Pour-Over Brewer

Coffee: 22grams set at medium-fine 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: #2 size
Decanter
Gram scale (*1 gram = 1 milliliter*)
Brewing time: Between 2:30 and 3 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. 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 50 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 350 grams of hot water over the coffee for the next 2:30 to 3 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!