



## BREWING WITH THE SILVERTON FULL IMMERSION BREWER

### What you'll need to get started:

- Freshly roasted and fresh ground coffee
- Filtered water - Brewing temperature between 195-205 degrees
- Timer
- Scale
- Yama Kettle

### Yama Silverton Pour Over Brewing Instructions

- 1) Open valve and place decanter underneath filter holder.
- 2) Preheat & rinse filter with hot water. Dispose of rinse water.
- 3) Grind your desired amount of coffee to a medium coarseness. We use a 1:18 ratio to get started. That's 1 gram of coffee to 18 grams of water. To decide how much water you need multiply the amount of coffee you're using by 18.
- 4) Add ground coffee to your filter.
- 5) Add a small amount of your brewing water 50-75 grams to the coffee and let stand. This is called the bloom. Blooming can take anywhere between 30-45 seconds depending on freshness of coffee.
- 6) Use your Yama goose neck kettle and pour the remainder of your brewing water from the inside of the coffee bed and work your way out slowly in a circular pattern.
- 7) Full brew should take 3:00 to 3:45 depending on grind setting and coffee roast level.
- 8) We encourage you to explore different pouring methods, grind settings and ratios.