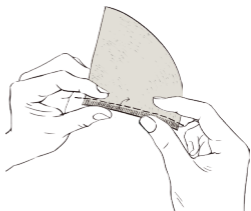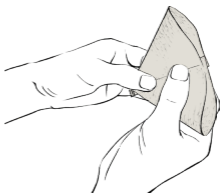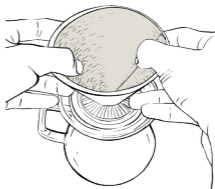# 如何手冲一杯好喝的咖啡

01 沿滤纸一侧的折边处折叠

02 打开滤纸，把折痕压平

03 打开滤纸成锥形，
贴合到滤杯内壁

04 从下至上转圈淋热水
使滤纸紧密贴合滤杯

05 冲淋滤纸的热水记得倒掉

06 把20g研磨好的咖啡粉倒入滤纸中间
（咖啡粉中度研磨，如砂糖颗粒）

07 轻拍或晃动两下滤杯，
使咖啡粉平整

08 从中心注水画圈至外围约40ml，
温度85-92℃之间
（新鲜咖啡粉会有膨胀）

09 静置约20秒，这个过程为焖蒸
直至表面膨胀停止，开始塌陷

10 开始二次注水，水流保持均匀垂直
从内至外画圈，不要直接冲到滤纸

11 从外围向内画圈回来,回到圆心后画小圈，
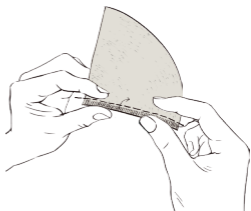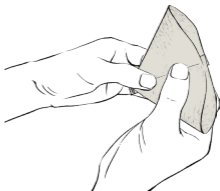直至注入所需水量，共注水300ml左右

待滴滤结束拿走滤杯
下壶轻轻摇匀
享受这杯咖啡吧!

自己做咖啡 • 找泰摩

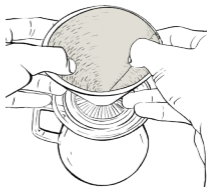How to Make delicious Pour over Coffee

01 Folding on the side of the Paper Filter

02 Open the Paper Filter
Flatten the crease

03 Open the Paper Filter to make a Cone-shape
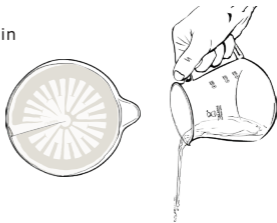Fitted to the inner of the Dripper

04 Saturate hot water from bottom to top
Make the Paper Filter fit with the Dripper tightly

05 Pour out the Hot water in the Coffee Server

06 Pour 20g Ground Coffee to the middle of the Dripper (Midium Grind, like suger)

07 Tap or shake the Dripper
Make Ground coffee

08 Pour 40ml Water(85-92℃)
and make a circle around a
Center
(Fresh coffee will swell)

09 Blomming
Wait for 20s, until the
surface of Ground coffee
stop expanding, and Ground
coffee will begin to sink

10 Pour Water
Keep vertical Water Flow
Make a Circle from inside to
outside, but do not saturate
the Paper Filter

11 Pour Water
Make a Circle back from outside
to inside, then make small Circle
around the Center
Total: 300ml Water

Take out the Dripper until Stop Brewing
Shake the Coffee Server
Enjoy your delicious Pour over coffee!

TIMEMORE Coffee specializes in original
specialty coffee equipment.
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Create valuable coffee equipment
Let's enjoy slow living with more time

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