

brim[®]
since 1961

Pour Over Coffee Kit { Instruction Manual

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IMPORTANT SAFEGUARDS

1. **READ ALL INSTRUCTIONS.**
2. Do not use a cracked glass decanter or a decanter having a loose or weakened sleeve.
3. **CAUTION! When full, the glass decanter can be heavy! Use a firm grip to hold.**
4. Do not place glass decanter on or near a hot gas or electric burner or in a heated oven. **DO NOT** put decanter into a microwave oven.
5. This decanter must never be used on a range top.
6. Do not set glass decanter on a wet surface.
7. Do not clean glass decanter with cleaners, steel wool pads, or other abrasive materials.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

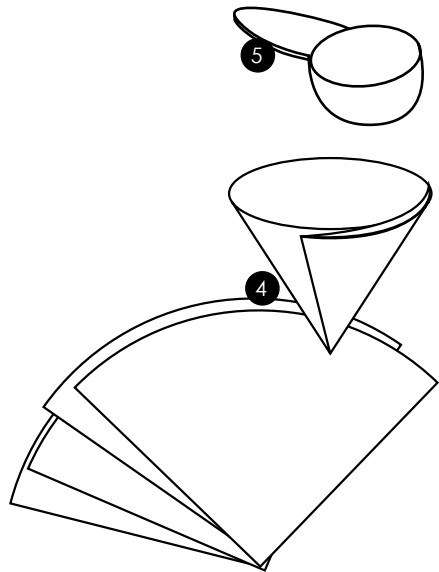
GLASS DECANTER SAFETY PRECAUTIONS

1. Do not use a cracked or chipped decanter.
2. Do not use a decanter with a worn or torn silicone sleeve or without the silicone sleeve properly attached.
3. To avoid breakage, handle decanter with care. Avoid impact. Glass will break as a result of impact.
4. Do not set decanter on a hot heating surface.
5. Do not clean with steel wool pads, abrasive cleanser, or any other materials that may scratch.
6. Do not bump or scratch the decanter.
7. Discard decanter if it is cracked or scratched.

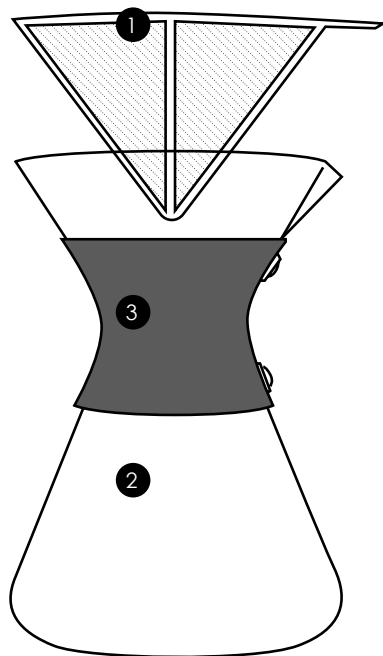
Getting to Know your brim Pour Over Coffee Kit

Product may vary slightly from illustration

1. Laser etched permanent filter
2. 6-cup glass decanter
3. Silicone cool-touch sleeve
4. 20 pack of paper filters
5. Measuring scoop (8.25g)



4



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Before Using for the First Time

1. Remove all packing material and labels from the inside and outside of the glass decanter and other accessories.
2. Before preparing coffee, thoroughly clean the glass decanter, laser etched permanent filter, and measuring scoop in hot, sudsy water. Rinse and dry.

Practice the art of Pour Over Brewing

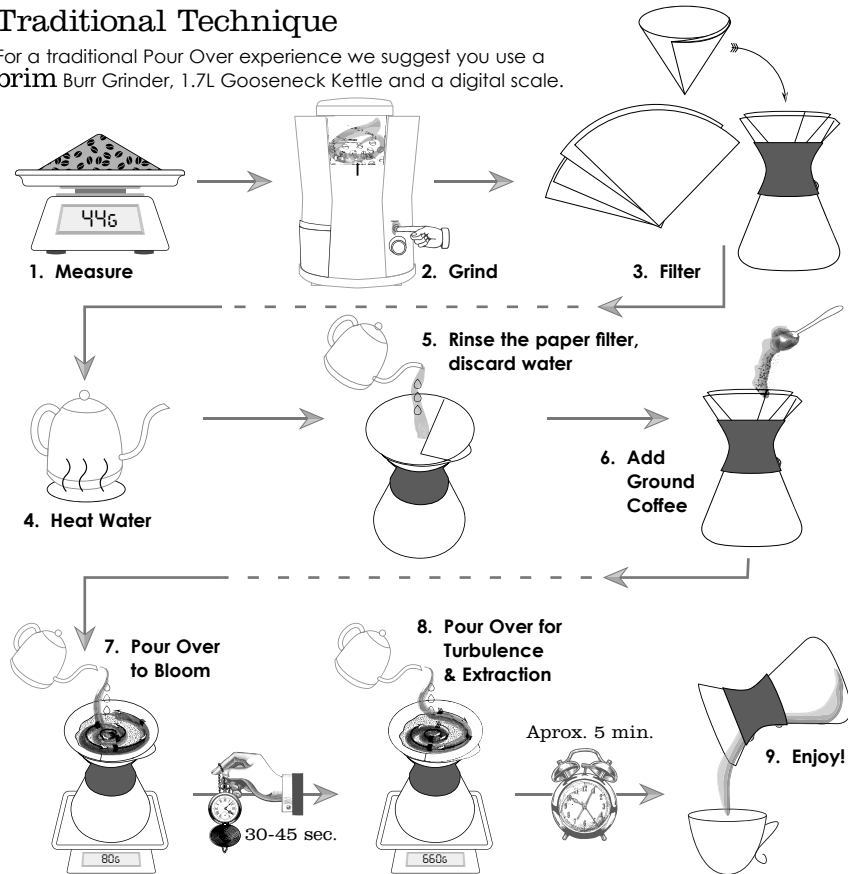


Visit www.brim.coffee for easy to follow step-by-step video tutorials.

Coffee artisans, this is your perfect Pour Over Kit. The engineers at Brim have thought of everything you need to master your art. The pour over method of brewing allows you to control the speed of the pour, giving the water more contact time with the grounds, making a richer and more flavorful brew.

Traditional Technique

For a traditional Pour Over experience we suggest you use a **brim** Burr Grinder, 1.7L Gooseneck Kettle and a digital scale.

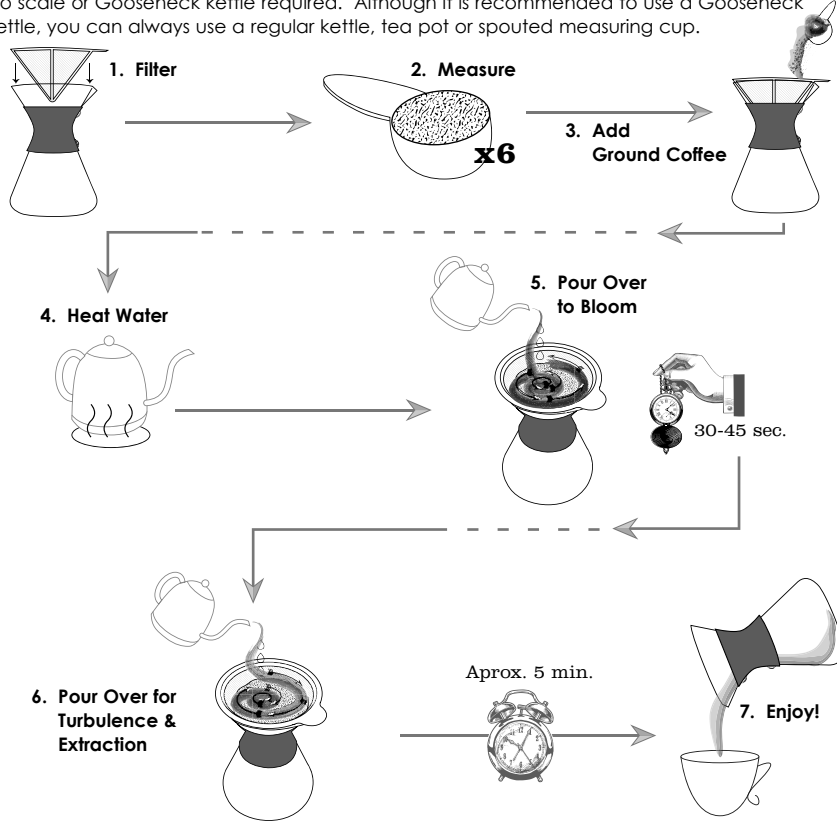


- 1. Measure:** For 6 (5 oz.) cups of artisanal coffee, use a digital scale to measure 44 grams of freshly roasted coffee beans.
- 2. Grind:** Use the **brim** Conical Burr Grinder to grind beans to a MEDIUM consistency.
- 3. Filter :** Use a pre-folded paper filter. Open the filter and place it inside the mouth of the decanter with 3 layers resting against the spout.
- 4. Heat Water:** Bring filtered water to a boil.
- 5. Rinse the paper filter, discard water:** Rinse the paper filter with a small swirl of boiled water. This will pre-heat the decanter and seal the filter to the glass wall. After rinsing discard the water.
- 6. Add Ground Coffee:** Add ground coffee to the filter. Shake lightly to level the grounds.
- 7. Pour Over to Bloom:** Make sure to tare your scale (reset to 0). Use your kettle to gently pour water over the coffee grinds in a spiral motion starting on the inside. Pour until the scale reaches 80 grams. As water hits the grinds, the coffee gases are released which causes the grinds to puff up. This delicate reaction is called the blooming process. Some roasts tend to bloom more than others. Wait 30 – 45 seconds before starting your next pour.
- 8. Pour Over for Turbulence & Extraction:** For the final pour, start at the outer rim moving towards the center. This pour will take some time. Turbulence and extraction are an important part of this process allowing the flavor profiles to shine, so don't forget the slow spiral motion. If the water is reaching the top of the decanter, stop and let it settle to the halfway point and then begin pouring again until you reach 660 grams.
- 9. Enjoy!** The Pour Over process should take about 5 minutes. When the last of the coffee drips into the decanter, remove and discard the filter.

Brew like an artisan with brim. Relax and enjoy the smooth, rich and delicious taste of perfectly brewed coffee!

Simplified Technique

No scale or Gooseneck kettle required. Although it is recommended to use a Gooseneck kettle, you can always use a regular kettle, tea pot or spouted measuring cup.



- 1. Filter:** Place the laser etched permanent filter into the mouth of the glass decanter. The laser etched permanent filter included in this kit, allows essential coffee oils to pass through, resulting in smooth, full-bodied coffee.
- 2. Measure:** For 6 (5 oz.) cups of freshly brewed coffee, measure 6 level measuring scoops of MEDIUM ground coffee into the filter. It is recommended to use freshly ground coffee. Shake the decanter lightly to level the grounds.
- 3. Add Ground Coffee:** Add ground coffee to the filter. Shake lightly to level the grounds.
- 4. Heat Water:** Bring filtered water to a boil.
- 5. Pour Over to Bloom:** Pour water over the coffee grinds in a spiral motion starting on the inside. Pour just enough until the grounds are fully saturated. As water hits the grinds, the coffee gases are released which causes the grinds to puff up. This delicate reaction is what we call the blooming process. Some roasts tend to bloom more than others. Wait 30 – 45 seconds before starting your next pour.
- 6. Pour Over for Turbulence & Extraction:** For the final pour, start at the outer rim moving towards the center. This pour is will take some time. Turbulence and extraction are an important part of this process allowing the flavor profiles to shine, so don't forget the slow spiral motion. If the water is reaching the top of the filter, stop and let it settle to the halfway point and then begin pouring again until the water approximately reaches the top of the brim logo on the decanter.
- 7. Enjoy!** The Pour Over process should take about 5 minutes. When the last of the coffee drips into the decanter, remove the filter and discard the used coffee grounds.

Brew like an artisan with brim. Relax and enjoy the smooth, rich and delicious taste of perfectly brewed coffee!

Hints for Great Tasting Pour Over Brewed Coffee

- Use a **brim** conical burr coffee grinder to ensure consistent grinding and better extraction for a full-bodied cup of coffee.
- Use fresh, filtered water at the optimal brewing temperature of 195°-205°F (91°-96°C).
- Use an electric programmable kettle to ensure proper brewing temperature, preferably with a Gooseneck spout, to help control water distribution and saturation.
- Store coffee beans or ground coffee in a cool, dry place. Once coffee has been opened, keep it tightly sealed in the refrigerator or freezer to maintain freshness.
- For optimal coffee flavor, use fresh single origin beans and grind them to your liking, just before brewing.
- Do not re-use coffee grounds since this will greatly impair coffee flavor.

📖 For more great hints and tips visit www.brim.coffee

Care & Cleaning Instructions

1. After every use, remove the permanent coffee filter and discard used coffee grounds. Remove the silicone sleeve and rinse the glass decanter thoroughly. Wash the glass decanter, silicone sleeve, measuring scoop and permanent coffee filter in hot, sudsy water.

WARNING: To avoid breakage, handle decanter with care. Avoid impact. Glass will break as a result of impact. Use care when cleaning; avoid hitting the faucet.

2. For stubborn stains, use a nylon or plastic pad with a solution of 1 part white vinegar to 2 parts cold water. Do not use metal scouring pads or abrasive cleansers
3. Wipe the exterior with a damp cloth to remove superficial stains.
4. To replace the silicone sleeve around the glass decanter, first make sure that the silicone sleeve is completely dry. Using your right hand wrap the silicone sleeve around the carafe, making sure that the 2 buttons are on the right-hand side. Use your left hand to place the tabs over the buttons one at a time, until they are secured into place.

Storing Instructions

1. Store the Pour Over Coffee Kit in a safe place, or in its box.
2. Keep glass decanter in protective wrap for storage.

Perfect the art of coffee tasting.

For tips on how to use the **brim** tasting wheel visit www.brim.coffee

Coffee Origin/Name: _____

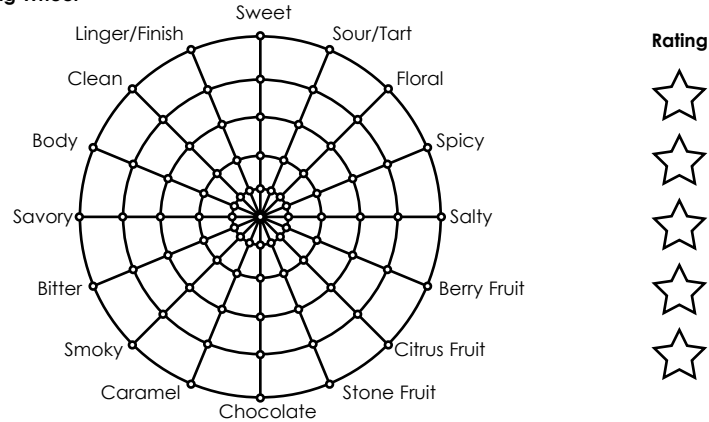
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Variety: _____

Price: _____ Brew Date: _____

Notes: _____

Tasting Wheel



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Coffee Origin/Name: _____

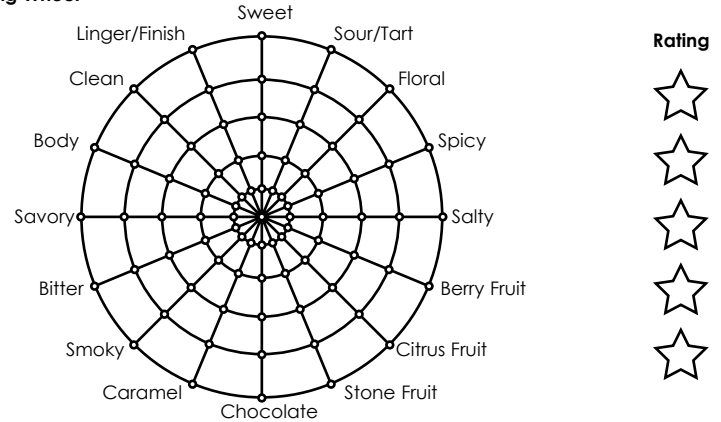
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Notes: _____

Tasting Wheel



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Coffee Origin/Name: _____

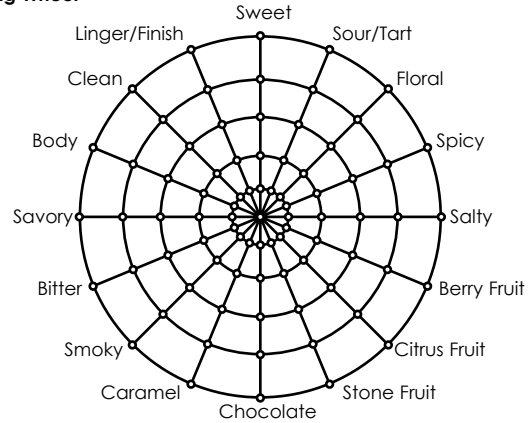
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Price: _____ Brew Date: _____

Notes: _____

Tasting Wheel



Rating



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Coffee Origin/Name: _____

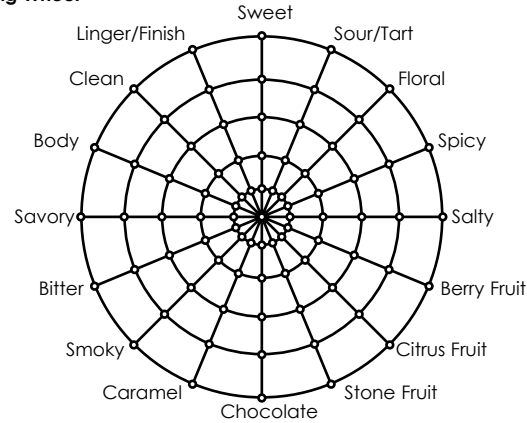
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Variety: _____

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Notes: _____

Tasting Wheel



Rating



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Coffee Origin/Name: _____

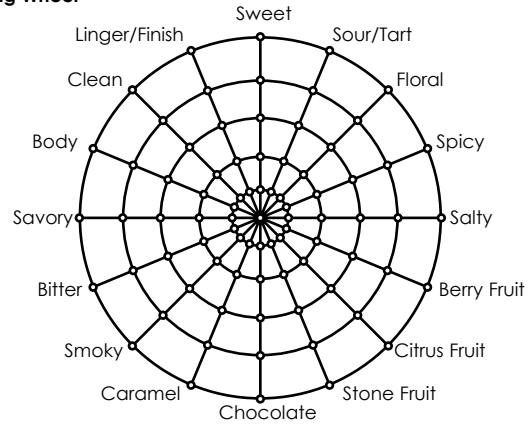
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Variety: _____

Price: _____ Brew Date: _____

Notes: _____

Tasting Wheel



Rating



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Perfect the art of artisanal brewing
and discover great video tutorials, recipes,
tips & more by following us.

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