BOMBARI / BREW GUIDE 01

BOMBARI
COFFEE ROASTERS

V60

A balanced, two-pour recipe

COFFEE	WATER	RATIO
15 g	225 g	1:15

GRIND	WATER TEMP
Medium	185°F / 85°C

BREW STEPS

1. Rinse the V60 paper filter, then discard the rinse water.
2. Add **15 g** of medium-ground coffee. Gently shake to level the coffee bed.
3. Bloom: pour **45 g** of water in circular motions. Let bloom for **30–40 seconds**.
4. Pour **90 g** more in concentric circles, bringing the total to **135 g**.
5. Pour the final **90 g** in small circles, reaching **225 g total**.
6. Let drawdown finish. Target about **2:00 total brew time**, then enjoy.

BOMBARI COFFEE ROASTERS

Taste, adjust, and make it yours.

BOMBARI / BREW GUIDE 02

BOMBARI
COFFEE ROASTERS

French Press

Paper-filtered for a clean cup

COFFEE	WATER	RATIO
22 g	330 ml	1:15

GRIND	WATER TEMP
Medium-fine	185°F / 85°C

BREW STEPS

1. Preheat the press. Rinse the basket-shaped paper filter inside the press; discard rinse water.
2. Add **22 g** of medium-fine coffee grounds (not coarse).
3. Pour in **330 ml** of water with an assertive pour.
4. Stir **8 times**. Wait **1 minute**.
5. Fit the paper filter around the plunger. Stir the surface crust, then wait another **1 minute**.
6. Plunge slowly over **45–60 seconds**. Decant immediately into a separate carafe to stop extraction.

BOMBARI COFFEE ROASTERS

Serve, enjoy, and make it yours.

BOMBARI / BREW GUIDE 03

BOMBARI
COFFEE ROASTERS

Drip Brewer

A reliable batch-brew recipe

COFFEE	WATER	RATIO
50 g	**750 g**	**1:15**

GRIND	BATCH SIZE
Medium to medium-coarse	**750 ml approx.**

BREW STEPS

1. Measure **50 g** of coffee and **750 g** of water.
2. Grind medium to medium-coarse, then add the grounds to the brewer.
3. Rinse the paper filter and discard the rinse water.
4. Make sure the coffee bed is level.
5. Start your brewer and let the brew cycle finish.
6. Pour and enjoy.

Works with batch brewers such as Moccamaster and Aiden.

BOMBARI COFFEE ROASTERS

Brew good coffee. Make it yours.