

BREWING INSTRUCTIONS: SYPHON – HARIO TECHNICAL 2 CUP SYPHON

- Place the cloth filter into the top chamber with the chain hanging out below.
- Grind 20g of coffee (medium) directly into the top chamber.
- Fill the bottom chamber to mark #2 with hot water.
- Apply heat source (butane burner is preferred for control over heat).
- Place top chamber into the bottom chamber on an angle (so not sealed).
- Bubbles start to form around 98 degrees, at this point, lock in the top chamber.
- Water should start to rise almost immediately. Once you have approx 1-1.5cm of water, give 4 quick whisks with the bamboo stirrer to ensure all the grounds are saturated.
- Once all water is in the top chamber it should be fully suspended for 50 seconds in the top chamber before the heat source is removed.
- Give another 4 quick stirs with the bamboo stirrer and allow it to cool down quickly. Wrap a cold, wet tea towel around lower chamber to speed up cool down if required.
- If it blocks, grinds are too fine.

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