

# CLEVER DRIPPER

60g/L (1:16.6)

COFFEE	WATER	VOLUME
10g	167mL	5.6oz
11g	183mL	6.2oz
12g	200mL	6.8oz
13g	217mL	7.3oz
14g	233mL	7.9oz
15g	250mL	8.5oz
16g	267mL	9.0oz
17g	283mL	9.6oz
18g	300mL	10.1oz
19g	317mL	10.7oz
20g	333mL	11.3oz
21g	350mL	11.8oz
22g	367mL	12.4oz
23g	383mL	13.0oz
24g	400mL	13.5oz
25g	417mL	14.1oz
26g	433mL	14.6oz
27g	450mL	15.2oz
28g	467mL	15.8oz
29g	483mL	16.3oz
30g	500mL	16.9oz

## TEMPERATURE

ROAST	°F
Any	212°F

## GRIND SIZE

COFFEE	STARTING POINT FELLOW ODE 2
10-30.5g	3.2

## PREP

1. Fold edges of filter, insert into Clever
2. Rinse filter with “hot enough” water
3. Weigh beans, spritz with water, and grind

## BREWING

1. Add water to Clever (*see chart*)
2. Add coffee to water, briefly stir to break up any clumps or bubbles
3. Let steep 2min — longer is fine, but with diminishing returns
4. Stir/shake briefly near the end to break the crust and allow floating grounds to fall
5. Wait 30s
6. Set on vessel to drain