

Instructions for brewing with the Hario v60 02 dripper

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There are two ways to measure coffee using a pour over dripper; **the more accurate and preferred method is to use a scale.** Weights are preferred because the same amount of coffee is provided regardless of roast color. Darker roasting enlarges the bean, taking up more volume, so a scoop of dark roasted coffee is lighter in weight, and thus requires more volume (scoops).

The method here describes the scale method, but volume measurements are also provided using the scoop provided by Hario for coffee. Water measurements are also provided in fluid-ounce volumes, using a measuring cup, again for those without a scale.

To obtain the most consistent results **use a scale which can tare.** Our [Salter scale](#) is user friendly and inexpensive.

1. **Rinse the paper filter:** Pour near-boiling water over the entire filter. This rinsing will eliminate the filter's off-flavors; it makes a big difference! The filter will cling better to the edge as well. Allow the rinse water to completely exit the dripper.



Formula for a 12 fluid-ounce cup of coffee: 24 grams (or two level Hario scoops) of drip ground coffee, 390 grams (or 13.7 fl-oz) of water at a temperature of 201 – 205°F, just under boiling.

2. **To measure 24 grams of drip ground coffee:** Simply set the dripper on your scale and **tare your scale to zero**. Now add drip-ground coffee until the scale reads **24 grams**.



Note: 22 grams ground coffee weight will produce a more mild cup and 26 grams a stronger cup.

3. **Pre-wet the grounds:** Now place the dripper on your cup and tare your scale to zero again, so that you can weigh the water.
 - a. We suggest you **make a small indentation in the center of the grounds**.



While not necessary, it makes aiming the hot water for the center a lot easier. **Slowly, pour just enough water (approximately 50 grams) into the center and then outwards to evenly wet all the grounds.** Pouring the water at the right rate throughout the brewing process takes a bit of practice.

b. **Wait about 20 to 30 seconds,** as the grounds bloom (fresh coffee releases a lot of carbon dioxide, swelling the grounds).



4. Add the remaining water:

a. **Slowly start by gently pouring into the center of the grounds and then moving outwards concentrically. Try to not pour water at the very edges at any time and make sure not to fill higher than the level of the grounds themselves.**

This takes some practice! Any water above the grounds will simply go out the sides without brewing the coffee and your final cup of coffee will lack sweetness as well as fullness. You can start and stop pouring as long as you keep some water in the grounds during the process.

b. This brewing process, after pre-wetting, should take **between 2 to 3 minutes**

c. Continue pouring until the **total weight of water** is about **390 grams** or 13.7 ounces weight. Technical Note for our [ExtractMoJo](#) users: The final result for a medium strength cup will measure about 1.30% at 19.3% extraction yield.

d. At the end of the process the spent grounds should be flat and evenly distributed around the circular edge of the filter, as shown in the photo below.

e. Enjoy.

Additional Formulas by weight

Formula for an 8 fluid-ounce cup of coffee:

16 grams of drip ground coffee with 260 grams of water

Formula for a 16 fluid-ounce cup of coffee:

32 grams of drip ground coffee with 520 grams of water

Formula for the full capacity of the Hario V2 Dripper

24 fluid-ounce cup of coffee:

48 grams of drip ground coffee to 780 grams of water

Notes on the Hario scoop:

1. Approximately 12 grams of ground light roasted coffee will fill the Hario scoop leveled at the top.
2. The first inner ring corresponds to approximately 10 grams of ground light roast coffee.
3. The lowest ring corresponds to approximately 8 grams of ground light roast coffee.

Additional Formulas by scoop measurements for light roasts



1. **For 8 fluid ounces of coffee beverage:** use 2 scoops (16 grams approx.) each filled to the lowest ring.
2. **For 12 fluid ounces of coffee beverage:** use 2 level scoops (24 grams approx.).
3. **For 16 fluid ounces of coffee beverage:** use 4 scoops (32 grams approx.) each filled to the lowest ring.
4. **For 24 fluid ounces of coffee beverage,** approximate capacity of the Hario V2 Dripper: use 4 level scoops.