



STARBUCKS RESERVE®

THE ART OF THE POUR-OVER

BREW GUIDE





01

Heat fresh water to about 200°F (or about 30 seconds off the boil).



02

Grind about 25 g coffee (approximately 3 Tbsp) to medium coarseness—about the consistency of coarse sand.



03

Place your filter into the dripper, and prep it by wetting it thoroughly and evenly with hot water. This rinses the filter of any papery taste and warms the cone. Dump the rinse water.



04

Add your ground coffee to the filter, tapping gently to level it.



05

For extra precision, place your brewer onto a digital scale and set it to zero. Begin pouring hot water in a slow, steady stream from the middle of the grounds, spiraling steadily out toward the perimeter. Stop when the grounds are completely saturated and have begun to “bloom” (about 15 seconds).

06



Wait about 30 seconds for the grounds to release CO₂ gas, which naturally builds up during the roasting process. Gas trapped in fresh grounds can infuse a sour taste into your coffee.

07



Again starting from the center of the cone, pour in a slow, steady spiral out to the perimeter and back again toward the center. Take care to pour only over the coffee grounds and not directly onto the filter. Stop when the scale reads about 450 g. The entire brew time from the first “bloom” to the last drip in your carafe should take around 4 minutes.



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POUR-OVER PRO TIPS

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PRO TIP 01:

BLOOM

The coffee “bloom” is the very first swell of coffee grounds when they come in contact with hot water. During the bloom, you’ll see bubbles forming and bursting from the grounds—that’s CO₂. Letting it escape will improve your coffee’s flavor and prime the grounds for better extraction.

PRO TIP 02:

GRIND SIZE

A consistent grind size is crucial when preparing pour-over coffee. Grind size determines how quickly hot water can flow through the coffee, affecting whether your outcome is perfectly extracted or under-/overdone. Invest in a good-quality grinder, and reap the rewards for years to come.

PRO TIP 03:

COFFEE

The pour-over method produces a crisp, clean cup that highlights the higher notes in coffee. Coffees with bright, fruity notes—like those from Ethiopia, Kenya or Tanzania—are excellent when prepared with a pour-over, but we recommend experimenting with your favorites.