

RECIPE

Milky cake Hario V60



VIEW ON CAFCHA

Filtered coffee

COFFEE

12 g

WATER

200 g

TEMPERATURE

95°C

GRINDING

**Commandante
20 clicks**

BREW INSTRUCTIONS

#	TIME	WATER
Bloom	30s	50 g
1	30s	50 g
2	20s	50 g
3	20s	50 g

NOTES

- Very nice cardamom and pistachio tones.
- Let the coffee rest at least 4 weeks after roasting.
- Let it cool down a bit after brewing to let the pistachio taste develop.