

# KARVAN COFFEE

## *Clever Coffee Dripper Brewing Guide*

The Clever Coffee Dripper (CCD) has become a very popular way to brew filter coffee. It's very simple – a truncated cone in the size of a standard filter paper with a valve at the bottom. Simply put a filter paper in, preheat, put coffee and water in, stir and wait. Once the coffee has brewed, you put the vessel on a catcher – this could be a mug, a jug, a pitcher or other vessel – the valve opens and the coffee flows out.

It's advantages are:

- Affordable
- Doesn't need any weird filters
- Extremely consistent results (if you follow the same process each time)
- Easy to use and clean
- Does not require a gooseneck kettle

This is classified as a 'full immersion' brewer because the coffee is steeped in the water for the duration of the brew. The maximum capacity is 620g of water, but the realistic brewing maximum is 450g of water. The recipe below uses a brewing ratio (coffee:water) of 1:17 – 22g of coffee and 374g water. You can use any brewing ratio you like but we suggest you start here. The big CCD uses a number 4 filter, and the small uses a number 2. We prefer white Filtropa over brown filters. The brown ones taste like paper no matter how much you rinse them.

### ***You will need:***

- Clever Coffee Dripper
- Acaia scales
- Filtropa #4
- Coffee beans
- A grinder
- Kettle (ideally a Bonavita Gooseneck)

### ***Brewing:***

1. Fold the filter so the bottom seam is up and the side seam is around.
2. Fill the brewer with boiling water and put the lid on. This preheats the vessel and rinses the filter. Let it sit while you weigh and grind the coffee. Don't skimp on the water – fill it up until the water reaches the top of the filter paper.
3. Measure 22g of coffee and grind it. Not too fine, not too coarse – kind of like coarse polenta. Release the water from the brewer into your serving jug or other vessel to preheat that.
4. Put your 22g of ground coffee in the brewer.
5. Put the brewer on the coaster on the scales.
6. Pour 374g of hot water\* into the brewer and give a stir, making sure all the grinds are wet. Start a timer as soon as you pour.  
\*Not boiling water! Let the kettle sit for 30 seconds or so after it comes to the boil – we want the temperature to drop to 95 or so degrees. You will get best results with freshly boiled water.
7. Gently dunk the crust on the surface for 30 seconds or so, until it becomes a bit thin and pales in colour. I use the back of a soup spoon for this.
8. Put the lid on and let it sit until the timer reads 4 minutes.
9. Put it on your server to open the valve. The coffee will flow out the bottom. This is called the 'drawdown'. Take the lid off and give it a stir. Make sure you get all the way to the bottom but don't break the paper.
10. It should drain in 1 – 2'. Sometimes the brewer 'chokes' a little, and it doesn't drain completely – some water is retained in the slurry. If you put it to the side and come back in a minute then it should flow out easily.

### ***Cleaning:***

To clean it, tip the spent grounds and filter into the compost bin and put the brewer in the dishwasher or handwash it with soap and water. Make sure you rinse the soap off really well if handwashing. The valve is made from medical grade silicone. It may discolour over time but this does not affect the way it brews coffee.