

Stagg EKG/EKG+

Pour-Over Instructions

water	8 oz/240 g	12 oz/350 g	16 oz/475 g	20 oz/600 g
coffee	16 grams	24 grams	32 grams	40 grams



① Water Temperature Is Critical

Fill kettle to just below handle. Heat water until temperature reaches optimal brew range (195°-205°F) on LCD screen.



② Freshly Ground Beans Are Best

For a 12 oz cup, weigh 24 grams of beans (about 3 tablespoons). Grind coffee to a medium coarseness - the consistency of coarse sand.



④ Add Coffee

Dump your coffee grinds into the dripper and shake lightly to flatten for a more even pour. Make sure to read ahead before starting to brew!



⑤ Timing It Right

Once you're ready to brew, hold Stagg EKG/EKG+'s main button for 2 seconds. This will start the Brew Stopwatch. After the 3 second countdown, follow the Brew Stopwatch for your bloom and pour.



③ Prep The Dripper

Place filter in a pour-over dripper on a cup or carafe. Pour enough hot water to fully wet filter and warm dripper. Empty the carafe of water.



⑥ The Bloom Is Key

Start pouring at the center of dripper, working your way out to the sides. Pour about 50 grams of water, or 2 times the amount of coffee you use. Wait 30 seconds for coffee to "bloom" and release CO₂.



⑦ The Perfect Pour

Continue pouring evenly from the center of the dripper, outward in a circular path. Pouring should take an additional 2:30 - 3 minutes. Stop once you reach 12 oz or 355 grams.