

Suggested Recipes

Pulsar | Batch Brew | 1:17

Mostly Percolation / Balanced Extraction

Dose: 40g

Water: Brew 580g

Beverage Size: 600g

Grind: 1000 – 1,300 microns

Instructions

Rinse filter, close valve, add dispersion cap, and tare scale.

- **Start:** Add approx 120g | Add coffee (WWDT)
- **0:30 – 1:00:** Open valve.
- **Next:** Pour in the center of the cap in multiple pours, keeping the brew water column between 200-300ml, pouring until the total is 620g (accounting for dose).
- **TBT:** 4:30 – 5:30 (depending on valve/grind)
- **End:** Remove brewer, tare scale and add 100g dilute to brew.

Pulsar | Steep & Flush | 1:17

Faster Brews / Higher Body / Balanced Extraction

Dose: 20g

Water: Brew 340g

Beverage Size: 295g

Grind: 600 – 800 microns

Instructions

Rinse filter, close valve, add dispersion cap, and tare scale.

- **Start:** Add approx 100g | Add coffee (WWDT)
- **Next:** Add water up to 190g
- **1:30 – 2:00:** Open valve. (Partially?)
- **Next:** Cool kettle 10° – 15° (F) Pour in the center of the cap in multiple pours, keeping the brew water column between 1 and 2 centimeter above the bed, pouring until the total is 360g (for dose).
- **TBT:** 3:30 – 4:30 (depends on valve/grind)

Pulsar | Dry Filter | 18/305

Mostly diffusion / Larger bloom / Higher Sweetness

Dose: 18g

Water: Brew 305g

Beverage Size: 260g

Grind: 800 – 1,000 microns

Instructions

- **Dry Filter, Close Valve, Add Coffee**
- **Start:** Bloom with 100g (WWDT)
- **1:00:** Open valve.
- **1:30:** Pour up to 200g.
- When the brewing water is about a centimeter above the bed, pouring until the total is 305g.
- **TBT:** 4:00 – 5:00 (depending on coffee)

Pulsar | Basic Recipe | 1:17

Mostly diffusion, Higher clarity / Higher acidity

Dose: 20g

Water: Brew 340g

Beverage Size: 295g

Grind: 800 – 1,000 microns

Instructions

- **Dry Filter, Close Valve, Add Coffee**
- **Start:** Bloom with 60g (WWDT)
- **0:30 – 1:00:** Open valve.
- **Next:** Pour in the center of the cap in multiple pours, keeping the brew water column between 3 and 1 centimeter above the bed, pouring until the total is 340g.
- **TBT:** 4:00 – 5:00 (depending on coffee/grind)