Sleepy Hollow Coffee Roasters

The sweltering summer heat may have inspired this recipe, but sometimes we find ourselves craving a nice iced coffee no matter what the weather. Here's our preferred recipe for an iced pour over that has proven very popular at farmers markets and pop-ups in our area. We like to use the Hario V60 Switch, pictured below atop our Perfect Mug, since it's so easy to operate the flow controller and works with the filters we already have.

Iced Pour Over Recipe

You'll need a Switch (or similar device) and filter, a scale with a timer, 175g crushed ice, 175g water at 96C, 24g ground coffee, and a heat-safe vessel. Add the ice to your vessel. Place the Switch with a pre-rinsed filter on top in its open position. Add coffee and perform a 45g blooming pour. At 30 seconds, close the Switch, then pour the remaining 130g water. Steep to 90 seconds. Gently break the crust and continue to steep. At 120 seconds open the Switch and let drain completely. Enjoy!



Grab a Perfect Mug for only $8.99!
