

HARIO

RECIPE CARDS

HARIO Asia and HARIO Europe have developed these eye-catching recipe cards for some of our most popular brewing methods.

The cards are great for introducing new people to specialty coffee and easy to hand out in shops, cafes, and at coffee events!

Recommended for best printing results:

- A6 size (105x148mm)
- 250g/m2 paper (or higher)
- Double-sided matte finish

NB: The cards in this document have 3mm bleed on all sides.

If you wish to customise the cards in any way, please contact your HARIO (sales) representative.



THE ICONIC V60

The V60 Dripper is the gold standard in filter coffee. It has won more world championships than any other brewer, but is also accessible for beginners, making it the go-to coffee dripper for professional baristas and coffee enthusiasts alike.

HARIO

BREW GUIDE

RECIPE

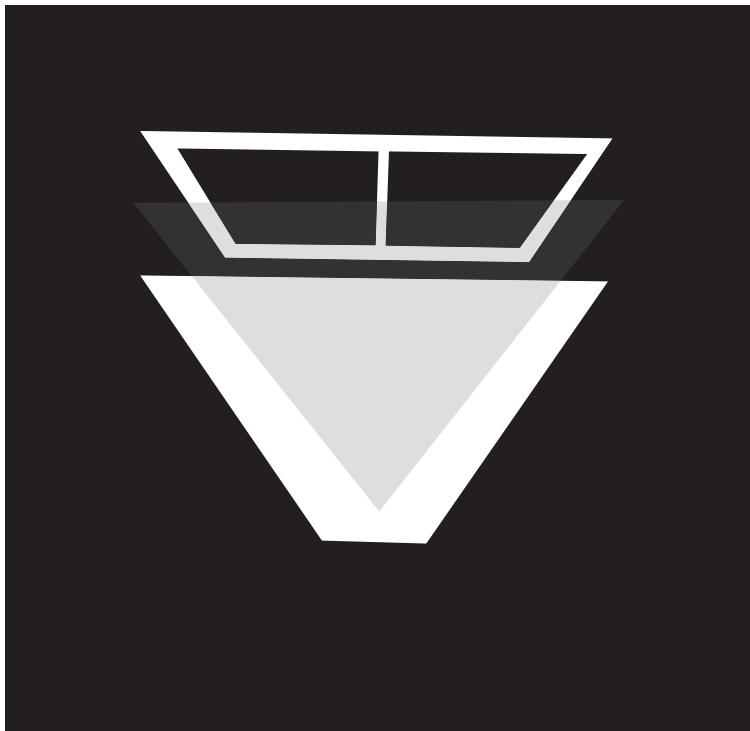
18~20g of coffee, medium-fine grind
300mL of water at 93 °C
2~3 minutes total brew time

STEPS

1. Fold the filter paper along the press line, and insert the filter into the V60.
2. Place the V60 on a server or mug.
3. Rinse the filter paper with hot water, and discard the water.
4. Add the ground coffee to the V60.
5. Pour 40mL of water, making sure to wet all the coffee. Let this bloom for 30 seconds.
6. Pour until you reach 300mL of water.
7. At the 2:30 minute mark, remove the V60.
8. Give the server or mug a careful swirl, and enjoy your coffee!

HARIO





W60 DRIPPER

The W60 Dripper is a next-generation hybrid coffee dripper that combines the V60's traditional spiral ribs with flatbed brewing.

Brew your coffee in three different ways; with a flatbed filter, a paper filter, or both!

Designed in collaboration with the 2013 World Barista Champion, Pete Licata.

HARIO

BREW GUIDE

RECIPE

20g of coffee, coarse grind
330mL of water at 93 °C
4:20~4:45 minutes total brew time

STEPS

1. Fold the filter paper along the press line, and insert the filter into the W60.
2. Place the mesh filter on top, and place the W60 on a server.
3. Rinse the filter paper with hot water, and discard the water.
4. Add the ground coffee to the mesh filter.
5. Pour 50mL of water, making sure to wet all coffee. Let this bloom for 30 seconds.
6. Pour 100mL of water in 10 seconds, and then continue to pour up to a total of 330mL.
7. Remove the W60 around 4:30 minutes.
8. Enjoy your coffee!

HARIO





MIZUDASHI COLD BREW

Brewing delicious cold brew coffee is super easy with the Mizudashi Cold Brew Coffee Maker. Batch brew your favourite coffee using the fine mesh filter, and simply let it extract in the refrigerator overnight. Chill out with your favourite cold brew!

HARIO

BREW GUIDE

RECIPE

70~80g of coffee, medium grind
1,150mL of water
8~10 hours total brew time

STEPS

1. Add the ground coffee to the mesh filter.
2. Place the filter inside the pot.
3. Gently pour the water onto the coffee, stirring the pot lightly afterwards.
4. Attach the lid, and store in the refrigerator overnight (8~10 hours).
5. Remove the filter.
6. Enjoy your cold brew coffee!

*Best consumed within 2~3 days.

HARIO





S I P H O N

The Coffee Siphon is undoubtedly one of the most eye-catching ways to brew coffee. This unique extraction method, which has been around since the early 19th century, is a feast for both the eyes and tastebuds with the delicious coffee it produces.

HARIO

BREW GUIDE

RECIPE (per 100mL)

10g of coffee, medium grind

120mL of (hot) water

40~60 seconds brew time

STEPS

1. Add the filter to the upper glass bowl, attaching the chain to the bottom of the tube.
2. Add the ground coffee to the upper glass bowl.
3. Pour (boiling) water into the lower glass bowl. Make sure to dry off the outside of the glass.
4. Light the alcohol burner and carefully place it below the lower glass bowl.
5. Position the upper glass bowl on the stand, into the lower bowl, at a slight angle.
6. Once tiny bubbles are starting to form on the chain, press the upper glass bowl straight into place lightly.
7. Once the water starts moving up to the top bowl, gently mix the water and coffee with a spoon or bamboo stick.
8. Leave the siphon like this for 40~60 seconds, then remove the alcohol burner.
9. Wait for the coffee to drip back down. Then gently remove the upper glass bowl.
10. Enjoy your coffee!

HARIO





SWITCH

Immerse yourself in your favourite coffee with the HARIO Switch Immersion Dripper.
With the simple push of a switch, this brewer allows you to brew
both immersion- and regular pourover-style!
Brew just the way you like it with the HARIO Switch!

HARIO

BREW GUIDE

RECIPE

14~16g of coffee, medium-fine grind
250mL of water at 93 °C
2:30 minutes total brew time

STEPS

1. Fold the filter paper along the press line, and insert the filter into the Switch.
2. Place the Switch on a server.
3. Rinse the filter paper with hot water, and discard the water.
4. Add the ground coffee to the Switch.
5. Pour 250mL of water, and stir lightly with a spoon.
6. Open the Switch around 2 minutes and let the coffee flow down into the server.
7. Remove the Switch.
8. Enjoy your coffee!





MUGEN

The V60 One Pour Dripper MUGEN is designed for brewing in one single pour.

No blooming required!

Instead of the V60's spiral ribs, the MUGEN features star-shaped grooves, allowing the filters to stick to the dripper for a slow and steady extraction.

HARIO

BREW GUIDE

RECIPE

25g of coffee, fine grind
300mL of water at 93 °C
1:30 minutes total brew time

STEPS

1. Fold the filter paper along the press line, and insert the filter into the MUGEN.
2. Place the MUGEN on a server.
3. Rinse the filter paper with hot water, and discard the water.
4. Add the ground coffee to the MUGEN.
5. Pour 300mL of water in 15 seconds, properly agitating the coffee.
6. The water should pass through in about 90 seconds.
*You can adjust the grind size to fine-tune the extraction time.
7. Remove the MUGEN.
8. Enjoy your coffee!





V60 KASUYA MODEL

Created in collaboration with 2016 World Brewers Cup champion Tetsu Kasuya, this special V60 dripper features new, customized spiral ribs.

The new ribs slow down the flow of water for a better extraction, allowing you to brew a stronger coffee with the same amount of beans.

HARIO

BREW GUIDE

RECIPE

20g of coffee, coarse grind
300mL of water at 92 °C
3:30 minutes total brew time

STEPS

1. Fold the filter paper along the press line, and insert the filter into the brewer.
2. Place the Kasuya Model V60 on a server.
3. Rinse the filter paper with hot water, and discard the water.
4. Add the ground coffee to the dripper.
5. Pour 50mL of water, and let it bloom.
6. After 45 seconds, pour 70mL of water.
7. The last three pours are 60mL of water each at 1:30, 2:10 and 2:40.
8. Remove the V60 at 3:30.
9. Enjoy your coffee!

HARIO





CHA CHA DRIPPER BOUQUET

Get the best out of your specialty tea with the Cha Cha Dripper Bouquet.

With different possible extraction settings for your tea,
you can easily tweak your brew to your liking.

Using paper filters, this brewer creates a clear, refreshing end result.

HARIO

BREW GUIDE

RECIPE

Type of tea	Amount of tea leaves	Water	Extraction time
Sencha	6~7g	250mL at 70 °C	60~90s
Hojicha, Genmaicha	10g	350mL at 90 °C	30~45s
Oolong tea	10g	250mL at 90 °C	60~90s
Black tea	5~6g	300mL at 90 °C	120~180s

STEPS

1. Align the ● marks with the ▲ marks, or for a slower extraction, align the △ marks with the ▲ marks.
2. Fold the paper filter and place it in the dripper. Rinse it with hot water. Then, dispose of the water.
3. Add your tea leaves.
4. Steep the tea in a small amount of hot water.
5. After the steeping, add the rest of the hot water and let the tea extract.
6. Enjoy your tea!

HARIO





PEGASUS DRIPPER

The Pegasus Dripper features a classic trapezoidal design, with its V60-inspired ribs and the two holes at the bottom setting it apart from the competition.

The Pegasus' simplicity and consistency make it a great dripper for people just starting their specialty coffee journey and pros alike.

HARIO

BREW GUIDE

RECIPE

25g of coffee, coarse grind
350mL of water at 93 °C
About 3:00 minutes total brew time

STEPS

1. Fold the filter paper along the press line, and insert the filter into the brewer.
2. Place the Pegasus Dripper on a server.
3. Rinse the filter paper with hot water, and discard the water.
4. Add the ground coffee to the dripper.
5. Pour 50mL of water, and let it bloom.
6. After 40 seconds, pour 100mL of water.
7. Pour another 100mL from 1:20, and a final 100mL at 2:00.
8. Remove the Pegasus when the coffee has dripped through.
9. Enjoy your coffee!

HARIO





SUIREN DRIPPER

The twelve removable ribs can be customised with your favourite colours, so show off your true colours with the SuiRen Dripper!

This uniquely personalisable dripper opens up new and exiting ways to brew your favourite coffee, and look great while doing it.

HARIO

BREW GUIDE

RECIPE

16g of coffee, coarse grind
220mL of water at 93 °C
About 3:00 minutes total brew time

STEPS

1. Fold the filter paper along the press line, and insert the filter into the brewer.
2. Attach the ribs to the ring, and place the Siren Dripper on a server.
3. Rinse the filter paper with hot water, and discard the water.
4. Add the ground coffee to the dripper.
5. Pour 40mL of water, and let it bloom.
6. After 30 seconds, pour 80mL of water.
7. Pour another 100mL starting from 1:10.
8. Remove the Siren when the coffee has dripped through.
9. Enjoy your coffee!

HARIO





LATTE SHAKER

With its award-winning design, the compact Latte Shaker perfectly fits in any kitchen or brew bar. Simply add milk and shake to make smooth, foamed milk for your cappuccino or latte in a flash!

HARIO

BREW GUIDE

RECIPE

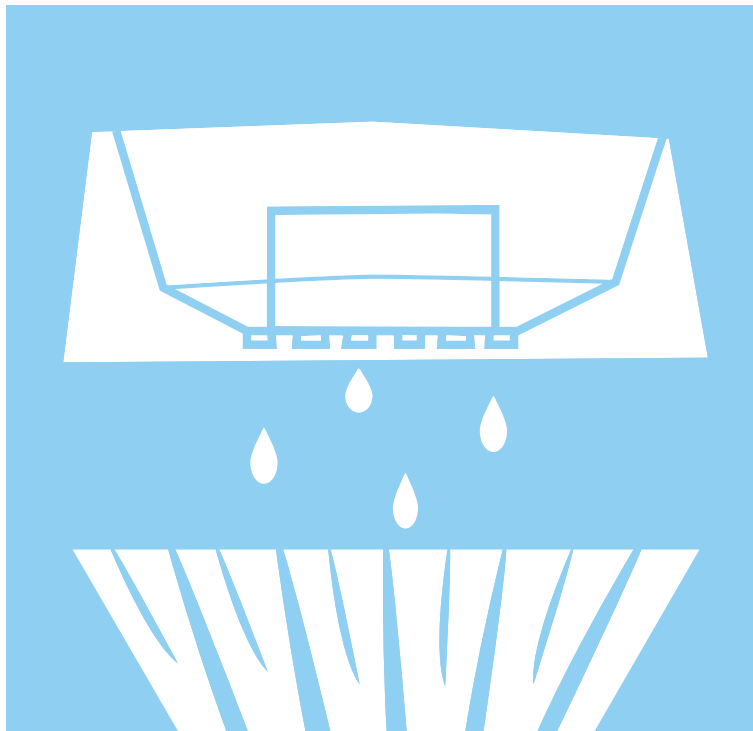
Matcha powder, 2g
60mL of cold water
150mL of (oat)milk

STEPS

1. Simply add the matcha powder and water to the Latte Shaker.
2. Shake for 20~30 seconds!
3. Add the matcha mix to the (oat)milk.
4. Enjoy!

HARIO





V60 DRIP-ASSIST

The V60 Drip-Assist features two types of holes of differing diameters, which allows you to do controlled pours at two different speeds.

The Drip-Assist's consistency ensures a delicious brew every time, even when using a kettle without a gooseneck.

HARIO

BREW GUIDE

RECIPE

22g of coffee, medium grind
350mL of water at 97 °C
About 4:00 minutes total brew time

STEPS

1. Fold the filter paper along the press line, and insert the filter into the brewer.
2. Rinse the filter paper with hot water, and discard the water.
3. Add the ground coffee to the dripper.
4. Place the V60 Drip-Assist on top of the brewer.
5. Pour 60mL of water in the centre ring, and let it bloom.
6. After 30 seconds, slowly pour the remaining water in the outer ring, allowing excess water to pour over into the centre.
7. Remove the brewer once the water has finished dripping through.
8. Enjoy your coffee!

HARIO

