

The MyCoffeestar Brewing Guide

Volume 01

Chemex, V60, Standalone



Welcome

Thank you for choosing MyCoffeestar.

This guide is designed to help you get the most out of your reusable metal filter. Whether you're brewing with a Chemex, a V60, or using the filter directly in your favorite mug, a few small adjustments can make a big difference in the cup.

Unlike paper filters, metal filters allow more natural coffee oils and fine aromatic compounds to pass through, creating a fuller and more complex flavor profile.

Made for coffee lovers. Built for everyday use.

Meet Your Filter

Designed for years of brewing.

Your MyCoffeestar metal filter combines durability, sustainability, and exceptional coffee extraction.

Features

- ✓ Reusable stainless-steel construction
- ✓ Available in Stainless Steel and Titanium Gold
- ✓ Compatible with Chemex®, V60® and standalone brewing
- ✓ Preserves natural coffee oils
- ✓ No disposable paper filters required

MyCoffeestar Tip:

Metal filters produce a richer body than paper filters because more coffee oils reach your cup.

Why Choose a Metal Filter?

Better Coffee. Less Waste.

Paper filters absorb a significant amount of coffee oils and create continuous waste.

Metal filters allow more flavor compounds to pass through while eliminating the need for disposable filters.

Paper Filters	MyCoffeestar Metal Filter
Single use	Reusable
Oily compounds removed	Natural oils preserved
Ongoing cost	One-time purchase
Generates waste	Zero filter waste

MyCoffeestar Tip:

Expect a fuller mouthfeel and slightly more body compared to paper-filtered coffee.

The Four Pillars of Great Coffee

Great coffee is not complicated.

Most brewing issues can be traced back to one of four variables:

Coffee

Freshly roasted beans produce the best results.

Water

Coffee is over 98% water. Quality matters.

Grind Size

Small changes create major flavor differences.

Brew Ratio

The balance between coffee and water determines strength and extraction.

Grind Size Guide

The grind size has a greater influence on flavor than most people realize.

Reference Guide:

Extra Fine → Turkish

Fine → Espresso

Medium Fine → V60

Medium → MyCoffeestar Filter

Medium Coarse → Chemex

Coarse → French Press

Starting Point for most coffees:

Medium to medium-coarse

MyCoffeestar Tip:

If the coffee tastes sour, grind finer. If it tastes bitter, grind coarser.

Water & Temperature

Water Matters

The ideal brewing temperature is:

90–96°C (195–205°F)

General Rule

Lower temperatures:

- Less bitterness
- More acidity

Higher temperatures:

- More body
- More extraction

Water Quality

Filtered or spring water often produces cleaner and sweeter cups.

MyCoffeestar Tip:

Brew light roasts at 94–96°C, medium roasts at 92–94°C, dark roasts at 90–92°C, and fermented coffees at 88–90°C to highlight origin-specific flavors.

Chemex Recipe

Balanced Everyday Brew

Coffee: 30g

Water: 500g

Temperature: 94°C

Brew Time: 4–5 min

Steps

1. Add 30g of medium ground coffee.
2. Pour 60g water for bloom.
3. Wait 30 seconds.
4. Slowly pour to 250g.
5. Continue pouring to 500g.
6. Enjoy.

Result

Balanced sweetness, clarity, and body.

Chemex

Advanced Recipe

Rich & Full-Bodied

Coffee: 35g

Water: 500g

Temperature: 95°C

Brew Time: 4–6 min

Adjustments

Slightly finer grind

Slower pouring

More agitation

Result

Increased sweetness, heavier body, more complexity.

V60 Recipe

Clean & Bright

Coffee: 18g

Water: 300g

Temperature: 94°C

Brew Time: 2:30–3:00 min

Steps

1. Add 18g of medium ground coffee.
2. Bloom with 50g water.
3. Wait 30 seconds.
4. Pour in circular motions.
5. Finish at 300g total water.

Result

Balanced acidity and sweetness.

V60 Advanced Recipe

Unlock More Complexity

Experiment with:

- Grind size
- Pouring speed
- Water temperature
- Number of pours
- Small adjustments can reveal new flavors in the same coffee.

MyCoffeestar Tip:

Change only one variable at a time when dialing in a coffee.

Brew Anywhere

Great coffee should not depend on disposable filters.

Your MyCoffeestar filter is ideal for:

- ✓ Home brewing
- ✓ Office coffee
- ✓ Camping
- ✓ Vanlife
- ✓ Travel
- ✓ Outdoor adventures

Wherever you go, bring your favorite brewing method with you.

Troubleshooting

Coffee tastes sour

- Grind finer
- Increase amount of coffee
- Increase brew time
- Increase water temperature

Coffee tastes bitter

- Grind coarser
- Decrease amount of coffee
- Reduce brew time
- Lower water temperature

Coffee tastes weak

- Use more coffee
- Grind finer

Brew drains too slowly

- Grind coarser

Brew drains too quickly

- Grind finer

Cleaning & Care

Proper care ensures years of reliable brewing.

Daily Cleaning

1. Empty coffee grounds.
2. Rinse thoroughly with warm water.
3. Allow to dry completely.

Deep Cleaning

Once per month:

1. Soak in hot water with coffee equipment cleaner.
2. Rinse thoroughly.

MyCoffeestar Tip:

Regular cleaning prevents oil buildup and preserves flavor.

Thank You

Thank you for being part of the MyCoffeestar community.

By choosing a reusable metal filter, you help reduce waste while enjoying exceptional coffee every day. We hope this guide helps you discover new flavors, improve your brewing skills, and enjoy every cup.

Good Coffee. Zero Waste.

If you enjoyed your MyCoffeestar filter and this guide, we would greatly appreciate your honest feedback on the Amazon website.



MyCoffeestar Tip:

Every coffee has a sweet spot. Experiment, take notes, and enjoy the journey.