












SAFETY GUIDE

- Please read this guide completely before use. Improper handling may result in product damage or an accident.
- **!! LIFT ONLY BY BASE WHEN BREWER CONTAINS HOT BREW WATER !!**
- Dishwasher safe. Please do NOT allow any parts of the brewer to come in contact with hot surfaces. Dishwashing detergent can leave an odor / taste residual so washing with specific coffee cleaners is recommended / preferred.
- Do not use this product if you see any signs of damage or abnormality. Keep this guide for future reference.

CARE INSTRUCTIONS

-  Wash and rinse thoroughly before first use.
-  We encourage washing by hand to increase the life of the product.
-  Do not use chlorine or bleach to clean.
-  Daily use of an airpot cleaner such as CLEARLY COFFEE is best. A hot soak in CAFIZA is a good 'deep clean' as well.
-  The white / light colored TPE bases will show staining inside.
-  Use a paper towel or other soft towel to wipe the barrel dry and clean.
-  We do not recommend storing the Pulsar brewer with the barrel inserted.

SUGGESTED VALVE P.M.

-  Your PULSAR valve has been lubricated with a food-safe silicone to ensure a smooth no-leak experience. We use: DC MOLYKOTE 111™ or SUPER LUBE™ O-Ring Silicone Lubricant. If the valve gets sticky and/or leaks please remove valve and apply a food-safe silicone (a tasteless cooking oil works, but not quite as well). When reassembling, ensure the valve is completely inserted until it snaps into place. We also recommend operating the valve between the 12 o'clock & 3 o'clock position.
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USE GUIDE

- Place the dry paper filter in the base of the dripper.
- With the base on a solid surface, insert the barrel until it seats down onto the filter.
- Place the liquid coffee holding vessel and assembled brewer onto a gram scale.
- Rinse the paper with hot water and dispense the water from the vessel. Add the ground coffee and level the coffee bed with a gentle shake. If you own an espresso Weiss Distribution Technique (or WDT) tool with long enough needles, we encourage you to use it here to obtain a level bed more easily.
- Place the dispersion cap on top of the barrel and tare the scale.
- Make sure the valve is in the "closed" position (horizontal).
- Turn a timer on, and pour into the dispersion cap to the weight of 3x the dry coffee dose.
- If you own a WDT tool, lift the dispersion cap and place it on a towel, and use the WDT tool to mix the coffee back and forth from left to right and top to bottom, in order to wet the coffee bed thoroughly. A spoon can also be used here, but be sure that the coffee bed is left as level as possible if you do use a spoon. Alternatively, a gentle swirl of the brewer can be used instead of agitating the bloom directly.
- Wait for the timer to reach anywhere between 30 seconds and 1 minute for the water to fully penetrate in the coffee grounds (the "blooming" step). Lighter roasted coffees benefit from a longer bloom both for taste and extraction, whereas darker roasted coffees may become more bitter and roasty if bloomed for too long.
- Open the valve and pour water up to the desired brew ratio. We encourage to keep the level of water relatively low during these steps.

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- When the draw-down is finished, close the valve, lift off the dispersion cap and barrel, turn the base upside down above your compost bin and open the valve to let the coffee and filter fall off. Rinse the base, support and barrel, and wipe the inside of the barrel thoroughly with a damp towel to lift the coffee oils.
- We find that we enjoy this dripper most with a dose between 15 and 40 grams, with a water-to-dry dose ratio around 1:17, relatively coarse grind size (similar to a V60 with a 20 grams dose, or even coarser, similar to batch brew, with a 40 grams dose), and brew times in the range 4-7 minutes. You should expect the flow rate to slow down gradually when the level of water is low in the dripper, this is entirely normal for a no-bypass cylindrical dripper.



NEXTLEVEL PULSAR dripper

POUR-OVER COFFEE BREWER



GRINDING

We recommend using a finer grind when aiming for shorter ratios (less water), and a coarser grind when using larger doses of coffee which result in a deeper coffee bed. A more gentle agitation of the bloom is also recommended with grinders that produce more fines, and those will also generally require using a water level a bit higher in the dripper. Brew times as long as 6 minutes or more can still taste great because this dripper does not allow water to bypass, but note that using a very fine grind size can lead to an increased perception of astringency even with an even flow of water.



WATER TEMP

A lighter-roasted bean will usually do better with hotter water and vice versa. Note that some light roasted coffees can taste better with temperatures slightly lower than boiling, depending on the exact bean and preferences of the user.



STEEP-AND-RELEASES

You can also enjoy simple steep-and-release brews with this dripper; just put all the water at once, stir thoroughly, let the brew sit for a while, and then open the valve and let it drip out. Do not hesitate to use steep times as long as 10-15 minutes with lighter roasts, the results can taste much better than 3-4 minutes steep. This brew method will yield cup profiles similar to cupping, with an increased clarity due to the self-filtration action of the coffee bed. We usually enjoy steep-and-release brews with a grind size slightly finer than V60, as commonly used when cupping coffee.



EXPERIMENT

- If your paper filter tends to clog and the brew becomes too slow, try grinding coarser, or you can also experiment with the "water first" trick: add about 30 grams of water before the dry coffee (with the valve closed), add the dry coffee, then the remainder of the water required to bloom, stir thoroughly and bloom, and brew the rest normally. You will find that this trick can speed up the flow dramatically, and can allow you to grind finer and reach higher extractions (although they will not necessarily taste better in all cases).
- You can experiment with high-extraction, high-concentration brews with the Pulsar, by performing two consecutive long steeps to perform what could almost be described as a laboratory extraction. For example, one could produce a two-steps version of a 1:10 brew by first preparing a first, long steep with a 1:5 ratio as per the "STEEP AND RELEASE" method described above, with a brew time of 5 to 15 minutes. Once the beverage has fully dripped, close the valve again, and add another 1:5 ratio of fresh water without disrupting the coffee bed (otherwise it may be too hard to get it flat again), and let it steep for another 5 to 15 minutes, and then open the valve to collect the second half of the beverage. Splitting the total ratio in two equal parts will maximize extraction, and this unusual method will thus reach extremely high average extraction yields using a lower ratio, allowing to reach concentrations not possible with other gravity driven brew methods.
- For the fastest flow and/or shortest brewing times or if you're struggling with longer brew times for whatever reason, try these two things: 1) Close the valve whenever water is being added to the dripper or during any agitation (WWDT/Swirl). 2) Eliminate/Reduce/Slow down agitation. The idea is to reduce the fines that tend to migrate to the filter level and keep them trapped in the coffee bed.

We welcome your feedback! Your reviews and experiences are very helpful in the on-going development of this product.

Purchase filters and more at:

NEXTLEVELBREWER.COM

