



mini

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.



USE GUIDE

We find that we enjoy this dripper most with a dose between 12g and 20g, with a water-to-dry dose ratio around 1:17, relatively coarse grind size (similar to a V60 with a 12 grams dose, with a 20g grams dose even coarser, similar to batch brew), and brew times in the range 3 - 6 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. If you are dialed in with the PULSAR™ here's the approximate comparison doses in the mini:

11g = 20g | 12g = 22g | 15g = 25g | 20g = 30g

- Open the valve and place the filter into the filter recess.
- With the base on a solid surface, insert the barrel until it FULLY seats down onto the filter.
- Pour hot brew water into the barrel until the filter/base is fully saturated. (Eliminate any air bubbles under the filter).
- Place the liquid coffee holding vessel and assembled brewer onto a gram scale.
- 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.
- Agitating the slurry is optional (It can introduce a variation in TBT). A gentle back and forth/side to side works better than a swirl. A gentle stir with a WDT tool can be used to agitate the bloom directly, but the narrow chamber may then require 4x bloom water.
- 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 slowly and pour water up to the desired brew ratio. We suggest keeping the valve partially closed to restrict the flow at the valve instead of the filter. This helps the flow to remain more constant over the total brew time.
- When the draw-down is finished, close the valve, lift off the dispersion cap and barrel. Above your compost bin open the valve and turn the base upside down to let the coffee and filter fall off.
- Rinse the base, barrel, and wipe the inside of the barrel thoroughly with a damp towel to lift the coffee oils. (Tip: Using a coffee cleaner product such as Urnex airpot cleaner at this point maintains a pristine Pulsar Mini.)
- Wiping the dispersion cap with a dry towel, esp the bottom side, keeps the scale away and the water falls off cleaner.



NEXTLEVEL PULSAR mini dripper

POUR-OVER COFFEE BREWER



GRINDING

This dripper's valve allows us to "uncouple" grind size from TBT.

You want a higher clarity and very low-astringency cup? Grind very coarse, use a shallow water column, and control your total brew time with the valve! Do you prefer a lower extraction and sweeter cup? Grind finer, brew with a shorter ratio, and add dilute water to your cup in a fully controlled manner.

We recommend using a finer grind when aiming for shorter ratios (less water), and a coarser grind when using larger doses of coffee which results in a deeper coffee bed. Reducing agitation of the bloom (Or eliminating it altogether) is also recommended with grinders that produce more fines, these 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 a lower flow of water.

WATER TEMP

A lighter-roasted bean will usually do better with hotter water and vice versa. Note that with the Pulsar mini some coffees taste better with lower temperatures, as low as 85c, depending on the coffee/coffee process and preferences of the user.

STALLING

The mini has the smallest filter area of any other pour over dripper that we know of. This makes it more susceptible to stalling. We are relying primarily on quality paper filters and coffee bed filtration. Because of this we want users to be aware of how to get the most from this dripper and their coffee!

For the fastest flow and/or shortest brewing times or if you're struggling with longer brew times for whatever reason, try The following:

- 1) Eliminate/Reduce/Slow down agitation.
- 2) Close the valve when water is being added to the dripper while the majority of the grounds are still in suspension. The idea with these two suggestions is to reduce the fines that tend to migrate to the filter level and keep them trapped in the coffee bed.
- 3) Try grinding coarser, or you can also experiment with the "water first" trick: add about 45+ 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).
- 4) Shorten the brew ratio (reduce the flow speed with the valve to hit the preferred TBT) and then add dilute to your preferred drinking strength.
- 5) Use low TDS water to brew and remineralize post brew.

EXPERIMENT

Whether you want to experiment with different cup styles, or you seek simplicity and your thing is just brewing a delicious and repeatable cup of coffee, check out our favorite recipes!

<https://nextlevelbrewer.com/pulsar-mini-recipes/>

You can experiment with high-extraction, high-concentration brews with the Pulsar mini, by performing two consecutive long steps to perform what could almost be described as a laboratory extraction. For example, one could produce a two-steps version of a 1:10 ratio brew by first preparing a first, long steep with a 1:5 ratio with a TBT of 10 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.

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

