

Stagg EKG/EKG+™ Electric Pour-Over Kettle

Feature and Brew Guide

Hello Friend,

*Start here to embark on your Stagg
EKG/EKG+ journey.*

Soon, you and I will be inseparable. Some people say the bond between barista and kettle is even stronger than the bond between mother and child. And by some people, I mean I said that once. So it must be true. Anyway, I'm looking forward to brewing great coffee together for years to come. In the meantime, check out this guide to help you get started:

Pages 1+2: Stagg EKG/EKG+ Features Guide

Quickly learn the ins and outs of your new electric kettle to take advantage of the different temperature and timing settings.

Pages 3+4: Pour-Over Instructions

Our guide to brewing the perfect cup of pour-over coffee with Stagg EKG/EKG+. Learn some new tricks for coaxing the best flavors out of your coffee while using all of Stagg EKG/EKG+'s special features.

It's important to read all of these pages before using Stagg EKG/EKG+ so you're fully informed. It's even more important that you please read all safety and warning instructions before using this kettle. Keep all instructions for future reference. Seriously though.

For more information, visit: [Fellowproducts.com/EKGmanual](https://fellowproducts.com/EKGmanual)

Stagg EKG/EKG+

Features Guide



Turn On

Push the main button to turn on your kettle.



HOLD and F/C

Use the back toggles to choose temperature and HOLD settings.



SET Temperature

Twist the main button to SET desired temperature. Screen will show "SET" when temperature is being set.



Heating

When the F/C is blinking, the kettle is heating. The top number on your screen is your SET temp. and the bottom is your current temp.



SET Temp. Reached

Once your SET temp. is reached, your kettle will steadily maintain that temp. thanks to the smart PID controller.



HOLD Mode

Stagg EKG's HOLD mode maintains your SET temperature for 60 minutes when switched on. If HOLD mode is off, your kettle will reach SET temperature, stay there for 5 minutes, then stop heating and go into standby for 15 minutes before turning off.

When you have turned HOLD mode on, the screen will flash "HOLD ON". When your kettle is holding your SET temperature, HOLD will appear at the top of the LCD screen.



Start/Stop Brew Stopwatch

To start or stop the built-in Brew Stopwatch, hold down the main button for 2 seconds. Push main button again to stop the stopwatch and return to main screen.



Turn Off

Push the main button to turn off kettle.

Stagg EKG/EKG+

Pour-Over Instructions

water	8 oz/240 g	12 oz/350 g	16 oz/475 g	20 oz/600 g
coffee	16 grams	24 grams	32 grams	40 grams



① Water Temperature Is Critical

Fill kettle to just below handle. Heat water until temperature reaches optimal brew range (195°-205°F) on LCD screen.



② Freshly Ground Beans Are Best

For a 12 oz cup, weigh 24 grams of beans (about 3 tablespoons). Grind coffee to a medium coarseness - the consistency of coarse sand.



④ Add Coffee

Dump your coffee grinds into the dripper and shake lightly to flatten for a more even pour. Make sure to read ahead before starting to brew!



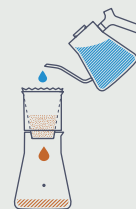
⑤ Timing It Right

Once you're ready to brew, hold Stagg EKG/EKG+'s main button for 2 seconds. This will start the Brew Stopwatch. After the 3 second countdown, follow the Brew Stopwatch for your bloom and pour.



③ Prep The Dripper

Place filter in a pour-over dripper on a cup or carafe. Pour enough hot water to fully wet filter and warm dripper. Empty the carafe of water.



⑥ The Bloom Is Key

Start pouring at the center of dripper, working your way out to the sides. Pour about 50 grams of water, or 2 times the amount of coffee you use. Wait 30 seconds for coffee to "bloom" and release CO₂.



⑦ The Perfect Pour

Continue pouring evenly from the center of the dripper, outward in a circular path. Pouring should take an additional 2:30 - 3 minutes. Stop once you reach 12 oz or 355 grams.