



... do yourself a flavor!

BLOOM AND FLOW™ pour-over coffee brewer

finum® takes a big step into the world of specialty coffee by launching a new pour-over coffee brewer BLOOM AND FLOW™. Following the slogan “...do yourself a flavor!” the company approaches coffee aficionados who value the superior taste of coffee when it is freshly prepared with thoughtfully designed kitchenware.



Consisting of a stylish glass carafe and a unique funnel insert this pour-over coffee brewer provides an optimized bloom and flow of your coffee. It can be used with any V-shaped paper coffee filter.

Made in Germany with machine blown borosilicate glass for improved thermal properties, the BLOOM AND FLOW® carafe can also be placed on a warmer, over an open flame or even in the refrigerator. The custom designed collar is made of quality silicone material which is soft to the touch. All parts are dishwasher- / microwave-safe and BPA-free.

Brewing process

1. Choose a V-shaped paper cone suitable for 2-6 cups. For a perfect fit, fold the paper cone laterally and insert it into the funnel.
2. Pre-rinse the filter while inside the funnel and remove excess water.
3. Measure 20-50 g of a medium-coarse ground coffee (10 g of coffee per cup) and put it into the filter.
4. Bloom stage: pour a small amount of hot water to wet the grounds and let them swell for about 40 seconds.
5. Flow stage: pour hot water in a slow spiral motion.
6. Aim for a brew time of less than 4 minutes for a well-balanced clean cup of coffee.
7. Simply remove the funnel by the handle to dispose the used filter.

Place the lid inside the carafe to trap in the heat.

Enjoy your coffee!