



The Kasuya Range

Tetsu Kasuya was the winner of the 2016 World Brewers Cup, and is well-known for around the world for his “4:6 Method” of making coffee. This method adjusts the taste of the coffee by separating the water used into 40% and 60%. Kasuya’s theory suggests that the first 40% of the water adjusts the balance of sweetness and acidity, and the remaining 60% adjusts the strength of the pour.

Working closely with Kasuya, the team at Hario has designed a range of new cupping and coffee products, featuring stylish simple designs and matte black finishes.



**Kasuya V60
Dripper**
KDC-02-B

The Hario V60 Kasuya Dripper was developed under the supervision of Tetsu Kasuya. The dripper features the classic Hario V60 Dripper design, with spiralled ribs, a large hole for the coffee to pass through, and a classy black finish.



**Kasuya Mini
Drip Kettle**
KDK-300-MB

This mini drip kettle is the perfect size for a hot cup of tea or a 300ml V60 pour over, and matches perfectly with the Kasuya range. The stainless steel kettle features a comfortable handle and a specifically designed spout for easy and accurate pouring.



**Kasuya Cupping
Bowl**
KDK-300-MB

The Hario Kasuya Cupping Bowl is a beautiful addition to Hario’s coffee accessories. Its black colour helps to eliminate any visual bias when cupping coffee, allowing the focus to remain on flavour profile and aroma.



**Kasuya Cupping
Spoon**
KCS-1-MB

The Hario Kasuya Cupping Spoon is a beautiful addition to Hario’s collection of coffee accessories. The Kasuya Cupping Spoon has been specifically designed for cupping, with the perfect shape and size for tasting and breaking the crust on top of the cup.