



**FAST**

Specialty Coffee Filters

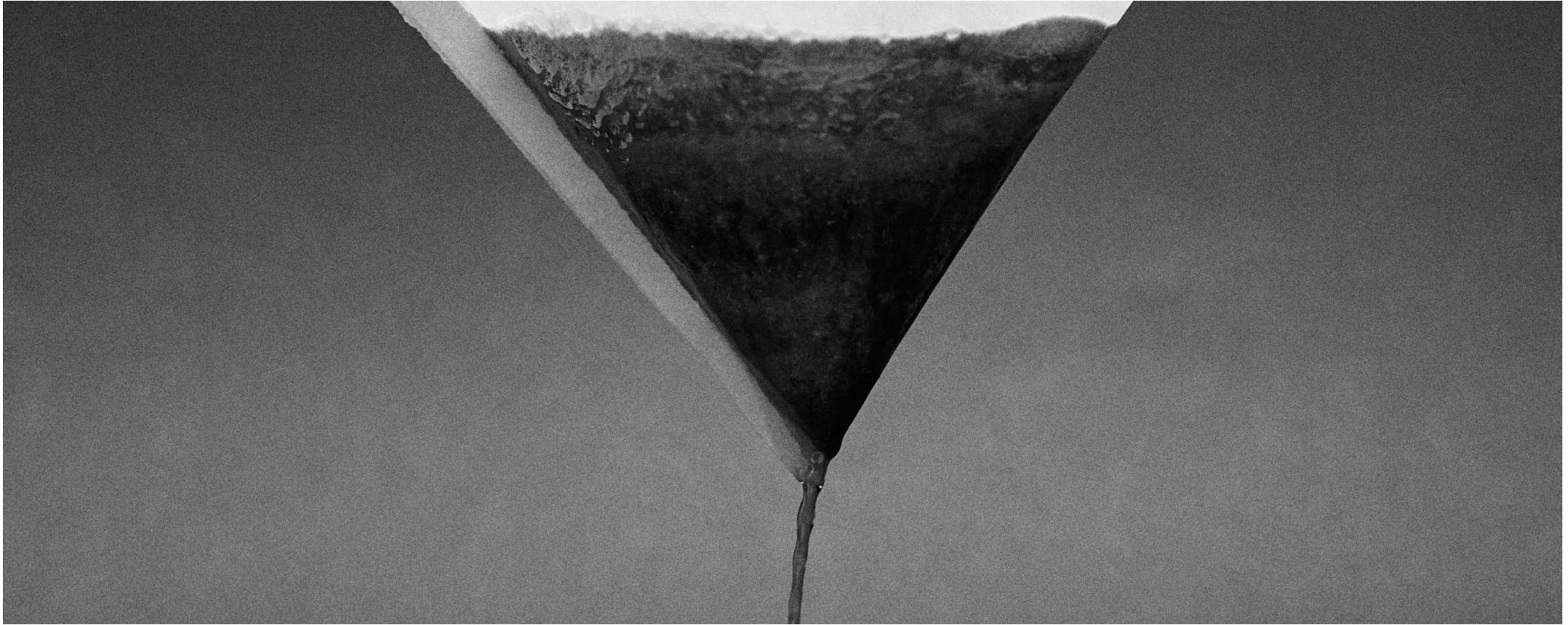
SIBARIS L

# S I B A R I S T

Born in BCN out of a passion for specialty coffee and product development, Sibarist's goal is to learn, collaborate and share; to create unique, pioneering solutions that enable the most demanding users to experiment, discover, achieve extraordinary results, obtain the best possible extractions and enjoy every gram of coffee to the fullest.

At Sibarist we translate that which fascinates us in the world of specialty coffee into our company philosophy, processes and products. We clearly promote maximum quality over quantity.

In search of the best possible extraction.



SIBARIS I

Reinvent your recipes,  
Reach new cups, and  
Rediscover your  
Coffees.

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# FAST

## Specialty Coffee Filters

FAST Specialty Coffee Filter technology is a unique fibre composition that provides a “drawdown” circulation of liquid (dissolution of soluble coffee particles) through its unprecedented structure, offering a fast, constant flow in extractions while retaining the solid, non-soluble particles. This results in a clean, silky cup, free from external flavours.

FAST filters open up a new world of preparation possibilities, giving the barista the chance to experiment and obtain formerly limited features such as: faster flows, elimination of the need for air channels, increased extraction and heat delivery performance... these are some of the features offered by the FAST line.

Discover the FAST world.



## COMPOSICIÓN

The selection of materials and our manufacturing process are focused on achieving the highest possible quality over any other factor, while always respecting process sustainability.

The FAST line is composed of a mixture of abaca fibre from plantations in Ecuador and the Philippines (where the product consumed is replanted every year to then be harvested, offering a sustainable process, with batch control and chain of custody), cellulose fibre from European pine plantations (FSC and PEFC) and organic plant-based (non-fossil) polylactic acid.

The main component, abaca fibre, is finer and more porous than other fibres, giving FAST paper good permeability (leading to a higher extraction speed) while offering great tensile and tearing strength in wet conditions, bringing structure and resistance to the composition, with a low substance (less paper). Additionally, the fibres are pulp made from non-wood fibres. This facilitates clean in-plant processing, essential for eliminating the presence of external flavours in the cup and for offering a high quality filter, while it can also be processed in a more sustainable way.



“This is a product with a history similar to that of a coffee bean. Its whole process is reflected in the cup, in the form of possibilities, irregularities, aromas and flavours. We must measure up.”

Designed and produced entirely in Barcelona,  
from raw material processing to filter shaping  
and packing.

Abaca fibre

Grower estates in Ecuador and Philippines

+

Cellulose fibres

FSC and PEFC certified European pine  
plantations

+

Polylactic acid

Plant origin, organic, non-fossil

FAST Specialty Coffee Filters are 100% organic;  
you can dispose of them together with the coffee  
grounds.

The result is a clean and full-bodied cup, with a  
characteristic silky mouthfeel. The FAST paper does  
not leave any trace of flavour or odour in your drink.

Keep this bag closed, helping the filters to stay safe  
from external odours and dust.

100% Organic filters.

Made in Barcelona.

This bag is made with compostable materials.



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# CONE

FAST Specialty Coffee Filter



# CONE XL

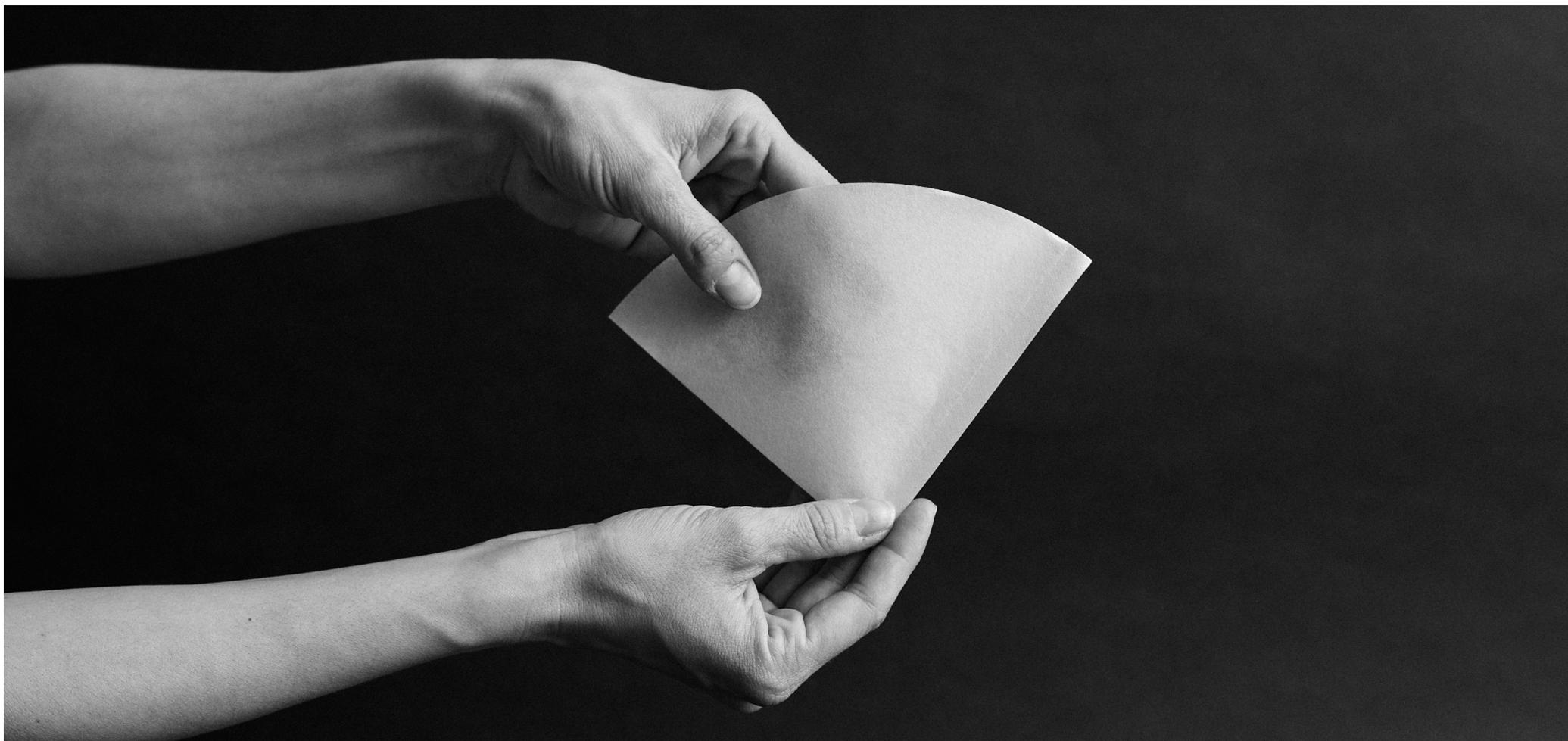
FAST Specialty Coffee Filter



# FLAT

FAST Specialty Coffee Filter

**CONE**



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**The fastest  
filter on  
the market.**

# CONE

## FAST Specialty Coffee Filters

CONE is the world's fastest V60 filter, providing a rapid flow during extraction while delivering a clean, silky cup result.

Its extraction speed opens up a world of new possibilities. In recipe preparation it makes it possible to explore finer grinds without saturating the filter, and in extraction execution its continuous flow enables greater extraction control during the pours and a "water in - extraction out" cause-effect relationship.

In the pursuit of the best possible cup, the CONE FAST Specialty Coffee Filter makes it possible to explore new extraction conditions that until now have been limited by the permeability of other materials.





## EXPLORE,

Experiment with fine grinds, short pours, and heavy pours that stir up the coffee bed; or, conversely, use coarse grinds and long fine pours while maintaining a low water level and full pulse control.

## Finer grinds

Its greater speed makes it possible to explore finer grinds without causing over-extraction, avoiding the dispersion that happens with coarser grinds, which means it produces better flavour and uniformity.

## Higher extraction

The FAST makes it possible to attain higher extraction and performance values than conventional filters, with much lower infusion times. It also has a lower LRR.

## Full body-clean cup balance

The permeability and structure of the paper provides a full-bodied result, and at the same time keeps the cup clean and balanced. This commitment between body and cleanliness produces a unique mouthfeel that characterizes the FAST and sets it apart from any other filter.

## Faster

The Filter's permeability enables a faster flow, providing an extraction that is 15 - 40% faster than more common filters, depending mainly on the grind, the recipe and the pouring style.

## Continuity and uniformity

The filter's permeability offers greater circulation, minimizing the retention of liquid in the cone that could cause variations in flow and create puddles, even with fine grinds. No choking!

## Control over extraction

The movements, volumes and turbulences created during the pouring have a direct effect on the filter's flow: cause-effect. This makes it possible to lengthen or shorten the extraction with the balance of a steady hand.

## No paper impact on flavour

It leaves no trace of flavour or aroma in the cup.

## GRIND SIZE 9

(MALKHONIG EK43)

## GRIND SIZE 8

(MALKHONIG EK43)

## GRIND SIZE 7

(MALKHONIG EK43)

COFFEE: Etiopia Genji Challa (Jimma) Natural

DRIPPER: V60 n2

RATIO: 1:16 (15,6g coffee /250ml water)

POURING: 1 circular pour, pour ends at 1'30"

(NOTE: These measures are for your reference. They may vary based on the coffee, the grinder condition and the grind.

## 2'40"

FAST Specialty Coffee Filter

3'05"

Most common coffee filter on the market.

## 2'59"

FAST Specialty Coffee Filter

3'21"

Most common coffee filter on the market.

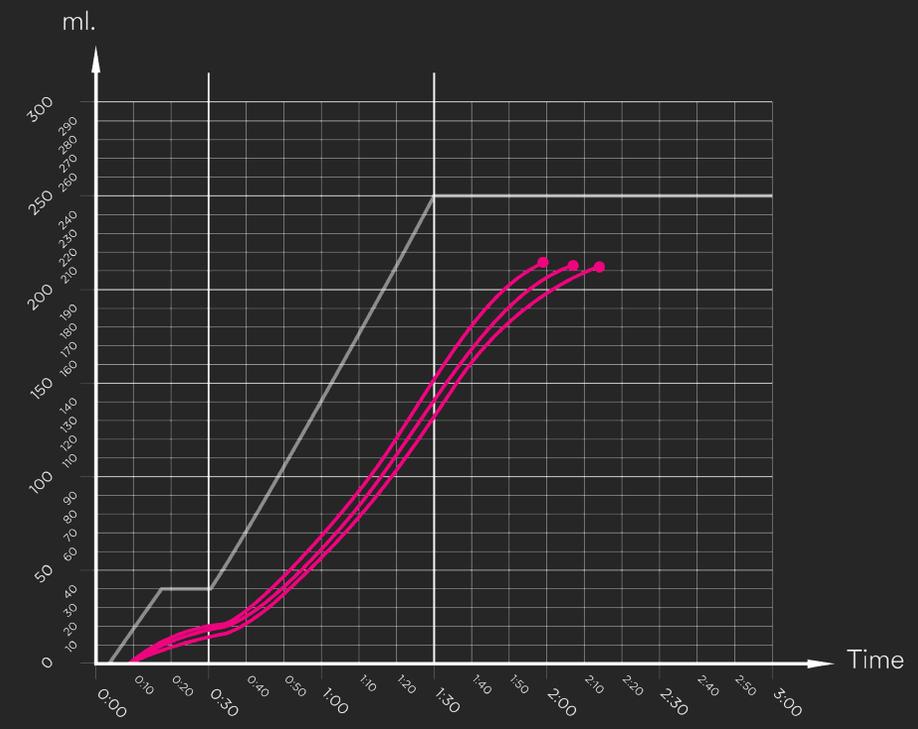
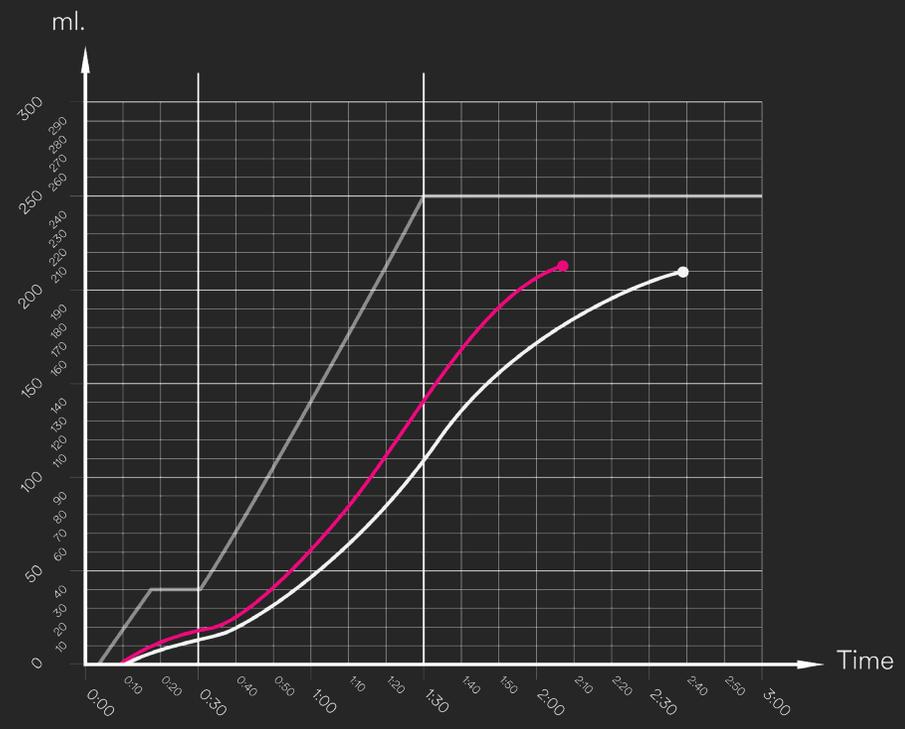
## 3'17"

FAST Specialty Coffee Filter

3'52"

Most common coffee filter on the market.





**It's not just about time;  
it's about a new cup profile.**

## FLOW RATE DURING POURING

The FAST's flow tends to replicate any turbulence in the pouring, providing control and a cause-effect reaction even with very fine grinds.

## FLOW RATE AFTER POURING

The flow stays continuous and constant, with no significant variations, and there is no choking or clogging, providing uniform quality in both grinds (including grind 7).

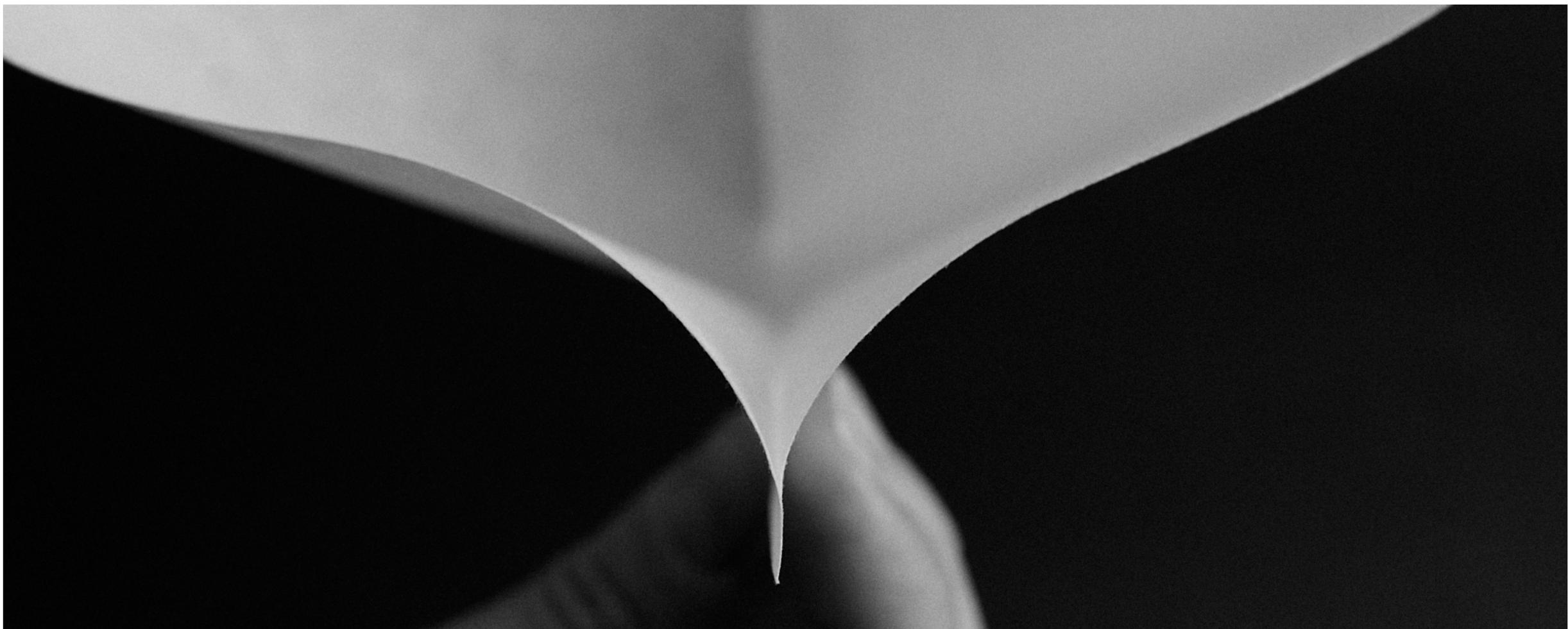
## “FLOW CUT” BREWING END

The flow stream is maintained even when there is a low level of water in the cone (low pressure) until it ends with a “cutoff”, without producing a prolonged, slow drip. This effect is due to good circulation and characterizes the FAST.



**XL**

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**Avoid bypass, boost your XL  
brews and obtain more highly-  
flavoured extractions.**

# CONE XL

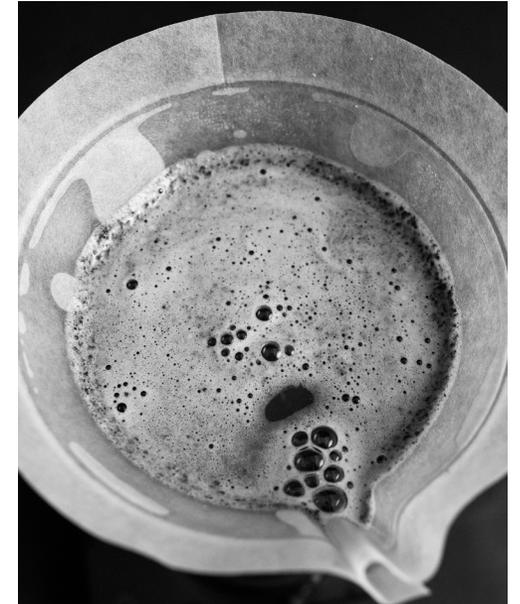
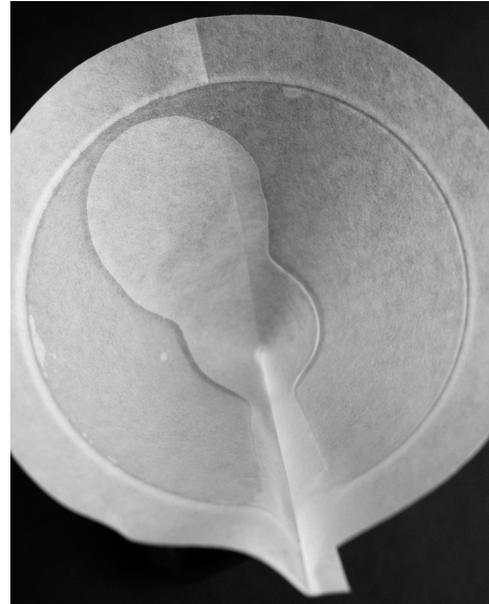
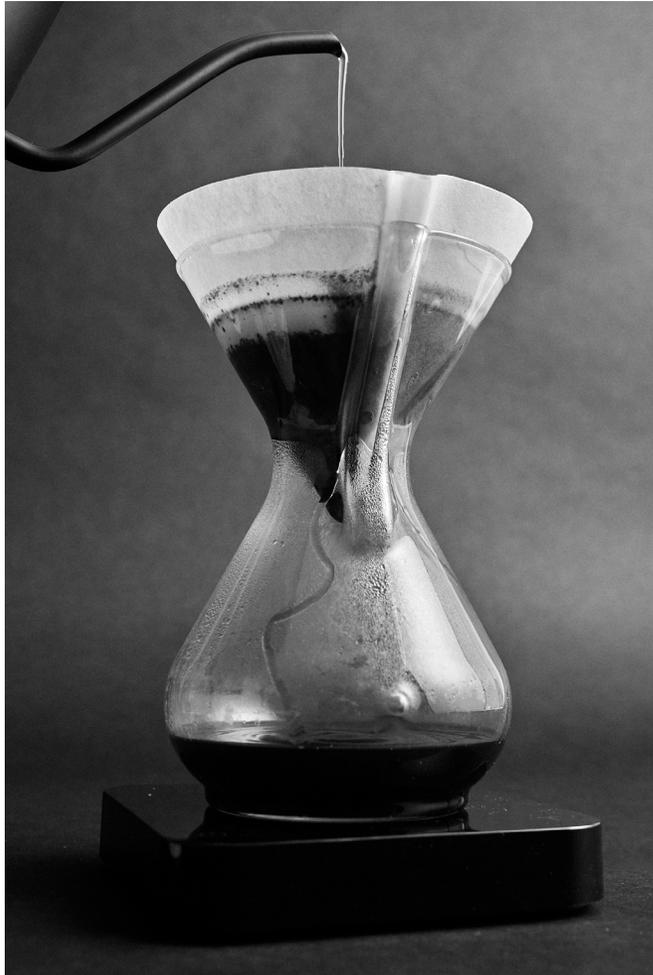
## FAST Specialty Coffee Filters

The CONE XL is a filter for coffee makers such as Chemex or V60 n3 drippers, with an angle specifically designed to block air circulation while providing faster drawdowns to high-volume coffee extractions.

The angle created by the XL cone is greater than that of the filter holders (>60°), which means that once wet, its surface remains stuck to the walls of the dripper, avoiding the creation of air channels and eliminating the bypass effect. At the same time, the FAST technology gives the XL greater extraction speed than traditional filters, reducing extraction time (reversing the effect that would be produced by cutting air channels) and making it possible to use finer grinds.

In infusions with large amounts of coffee, the XL filter avoids over-extraction and dull or astringent results, providing a cleaner cup that achieves good mouthfeel, sweetness & flavours, free of the presence of external flavours.





## **LARGE,**

In extractions with large amounts of coffee, the saturation of the filter, the prolongation of extraction times and the bypass effect are particularly critical factors that have traditionally made it difficult to obtain the desired extractions.

## Faster drawdown

The filter's permeability enables a faster flow, reducing the extraction time and providing a richer and more flavourful cup.

## Mas control sobre la extracción

El flujo más rápido proporciona más control en la extracción y los pours.

## Explore finer grinds

Its good drawdown makes it possible to explore finer grinds than those recommended for this type of infusion with large quantities of coffee (usually coarser) due to its lower saturation tendency and overexpression due to long extraction times.

## FAST

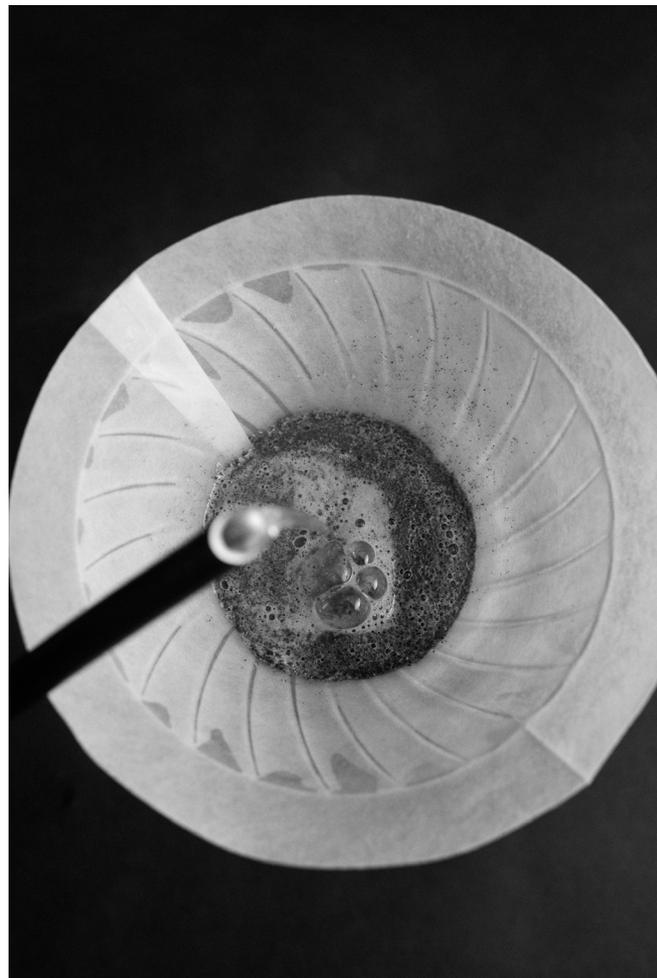
The CONE XL offers the characteristic features of the CONE line due its FAST Specialty Coffee Filter technology.

## Uniformidad y claridad en taza

The elimination of bypass (liquid flow into the beverage at different, irregular dissolution levels) and a rapid flow rate provide more clarity and flavour to the result of these large extractions, as these factors can accentuate astringency, irregular extraction and over-extraction.

## No paper flavour

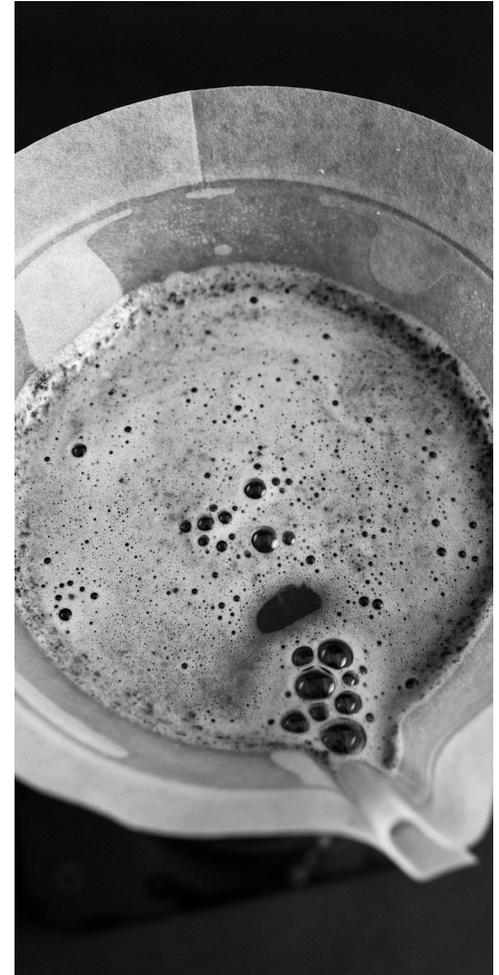
Despite the quality of FAST paper, free of external flavours, the CONE uses much less material than other filters thanks to its low weight and because it is already sealed, which reduces the amount of material used in other filters by more than half.



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## HOW TO USE?

For correct filter functioning with the Chemex Classics, the XL must be placed with the sealed part inside the regatta “spout” typical of this coffeemaker. Rinse the filter thoroughly so that it adheres to the whole filter holder wall, maintaining a single air channel across the spout area that will allow hot air to escape from the inside of the dripper and prevent the filter from blocking and generating air pockets toward the outside.



**FLAT**



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**The innovative first  
flat-bottom non-fluted  
coffee filter in the  
world.**

# FLAT

## FAST Specialty Coffee Filters

The FLAT is a flat bottom filter with an original and unique design that offers smooth, unrippled walls, breaking with all the filter shapes available up to now, providing unobstructed volume and full access to the coffee bed (slurry), creating a perfect space for infusion.

After rinsing, the FLAT's surface is pressed against the dripper walls, eliminating channels and air circulation between the filter and the dripper, which occur in the fluting of other filters. This eliminates bypass while providing a fluid, regular flow thanks to the FAST Specialty Coffee Filter technology. Also, the unrippled shapes do not allow the coffee particles to get trapped in the fluting, providing a more uniform and complete extraction, ensuring that all the coffee particles used in the brew will be in contact with the water more uniformly and completely. The simple, plain surface offers better geometry to create a more uniform turbulence, providing a more homogeneous and regular extraction.

Find excellence and perfection in extraction. The FLAT Specialty Coffee Filter offers the barista precision, regularity, and makes it possible to obtain more outstanding results and energized notes.





## No bypass

Air flow between the filter and the brewer is eliminated by the flat paper's adhesion to the interior of the brewer when wet, thereby preventing "bypass" (liquid flowing outside of the brew bed instead of through it, with different and irregular dissolution concentrations) that can cause astringency in the cup.

## Uniform extractions

The absence of fluting alleviates the potential for grounds to become isolated and potentially under-extracted in the crevices.

## Uniform Flow rates

Volumen de infusión liso y libre de obstáculos, proporciona libertad and more even circulation of particles in the slurry during the turbulence of pouring.

## Faster

Made with the FAST Specialty Coffee Technology

## Full Coffee bed access

Because the filter adheres to the dripper wall, it provides 100% access and view of the coffee-bed area, gaining more pouring surface.

Your dripper area will look larger.

## Uniform turbulence

Smooth, obstacle-free infusion volume provides freedom and more even circulation of particles in the slurry during the pouring turbulence.

## Repeatability

Created to offer the greatest consistency and coffee particle extraction uniformity, keep solutions with different dissolution levels from occurring, and always provide the same geometry thanks to pre-folding.

It always offers the same conditions in each extraction, allowing the barista to improve, improve and improve after each extraction. And once the perfect cup has been found, it offers repeatability in each cup.

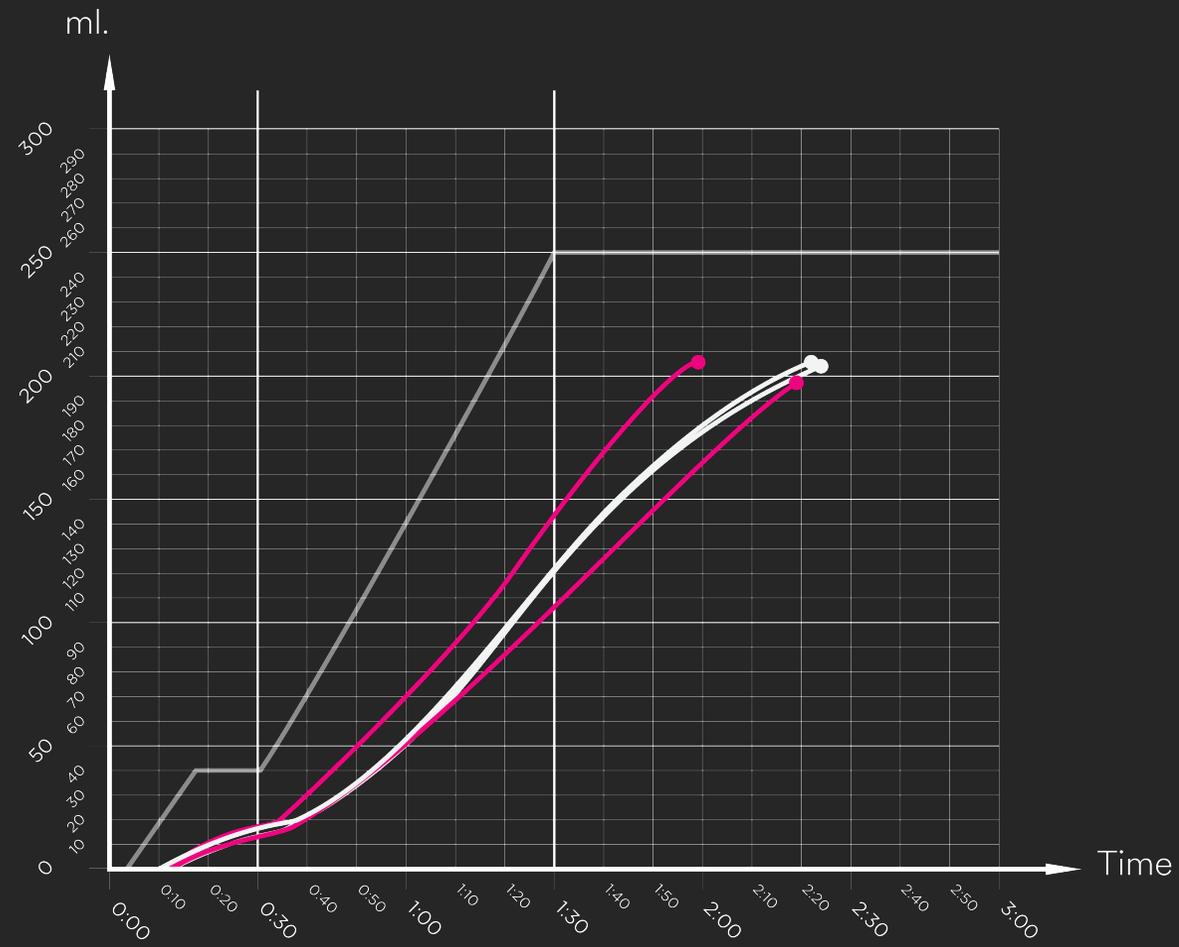
## FLOW RATES

The elimination of air channels makes FLAT very sensitive to filter holder geometries, especially the design of the bottom and their openings, making it possible to obtain different flow rates depending on the dripper used. This is super exciting, as it opens up a new world of possibilities for the barista to experiment with and decide what their target extraction time needs to be and explore different recipes and combos.

Enjoy!

Use the classic Kalita ceramic dripper with fluting inside for faster extraction, or the smooth glass Kalita for similar or slower extraction.







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## PREPARAR EL FLAT

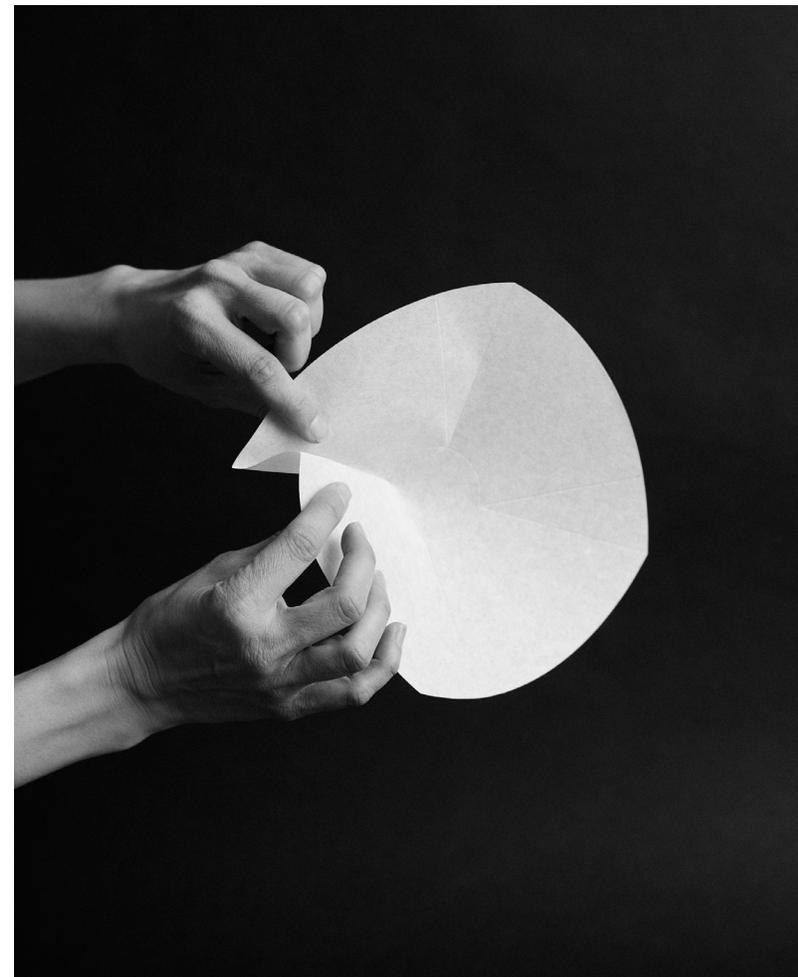
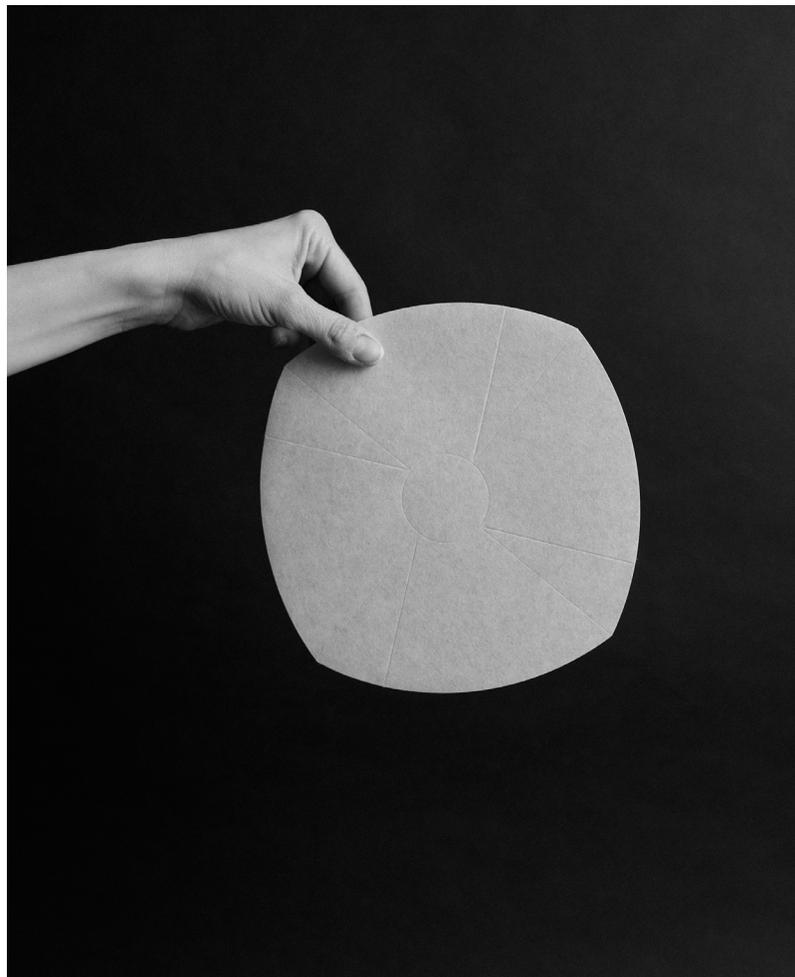
Fast Flat filters are packaged in a flat stack with pre-folded creases for users to fold.

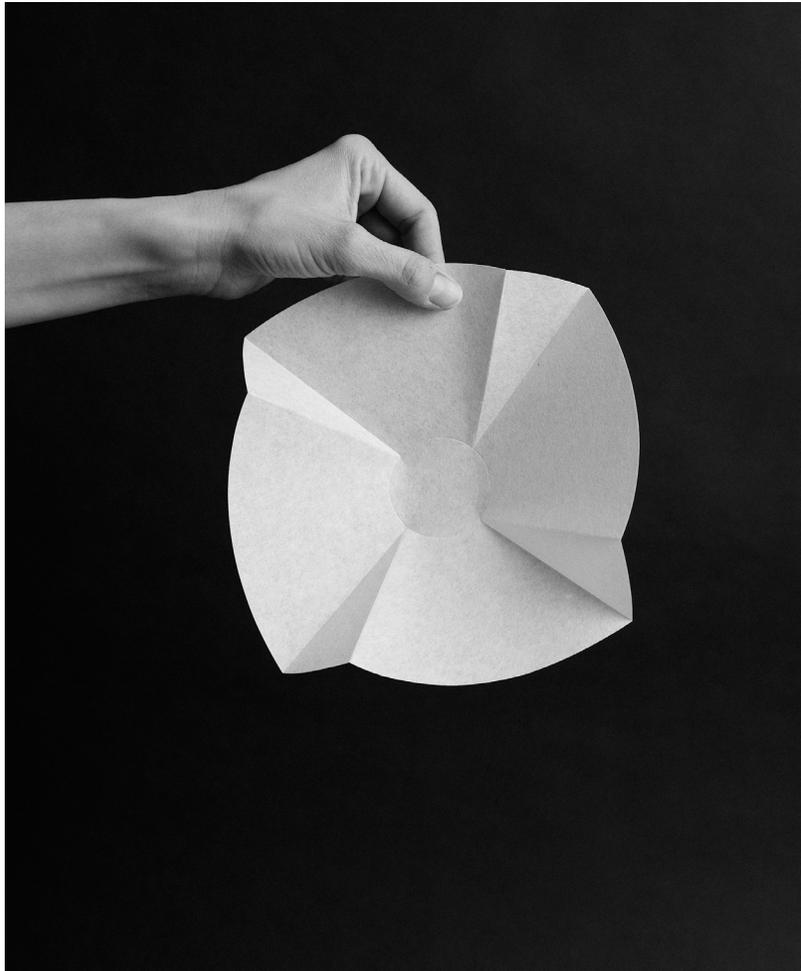
1  
Fold the 4 edges of the filter following the indentation marks on the paper. It is not necessary to keep the flat bottom shape of the filter; you just need to go over the folds.

2  
Place the filter on top of the dripper and press the central part of the paper downwards.

3  
Rinse the filter, starting from the centre and moving towards the outer edge by pouring hot water in a circular motion. Make sure that the entire surface of the filter is stuck to the walls of the dripper, without leaving any air channels between the filter and the filter holder.

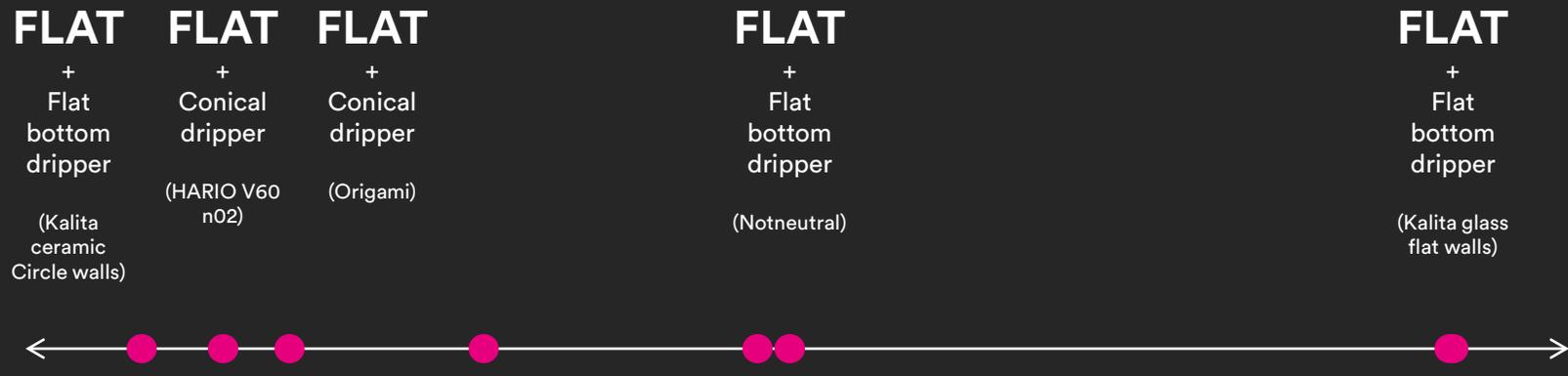
The image shows how the filter should look before starting the infusion.





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# FAST tips



**FLAT**  
+  
Flat  
bottom  
dripper  
  
(Kalita  
ceramic  
Circle walls)

**FLAT**  
+  
Conical  
dripper  
  
(HARIO V60  
n02)

**FLAT**  
+  
Conical  
dripper  
  
(Origami)

**FLAT**  
+  
Flat  
bottom  
dripper  
  
(Notneutral)

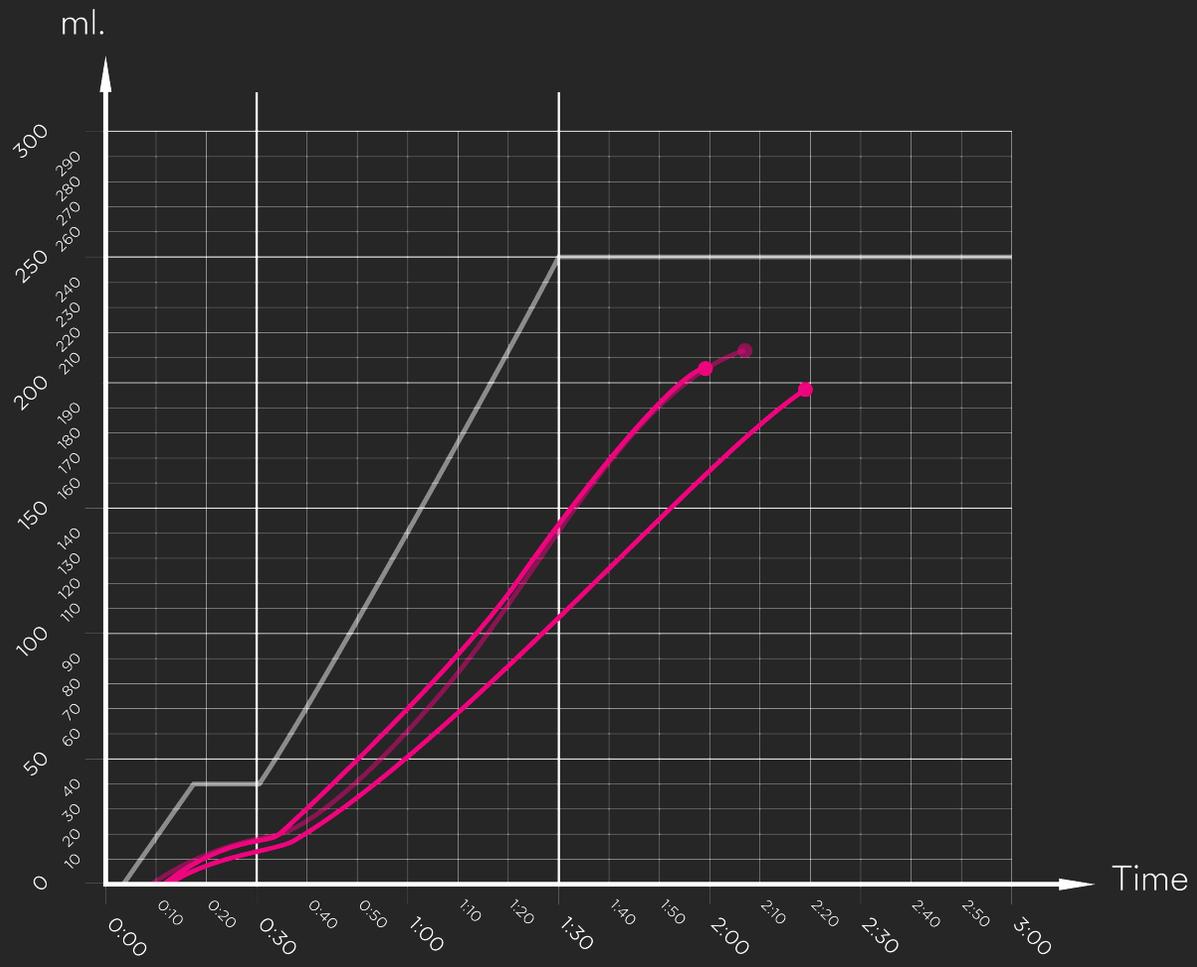
**FLAT**  
+  
Flat  
bottom  
dripper  
  
(Kalita glass  
flat walls)

**FAST  
DRAWDN**

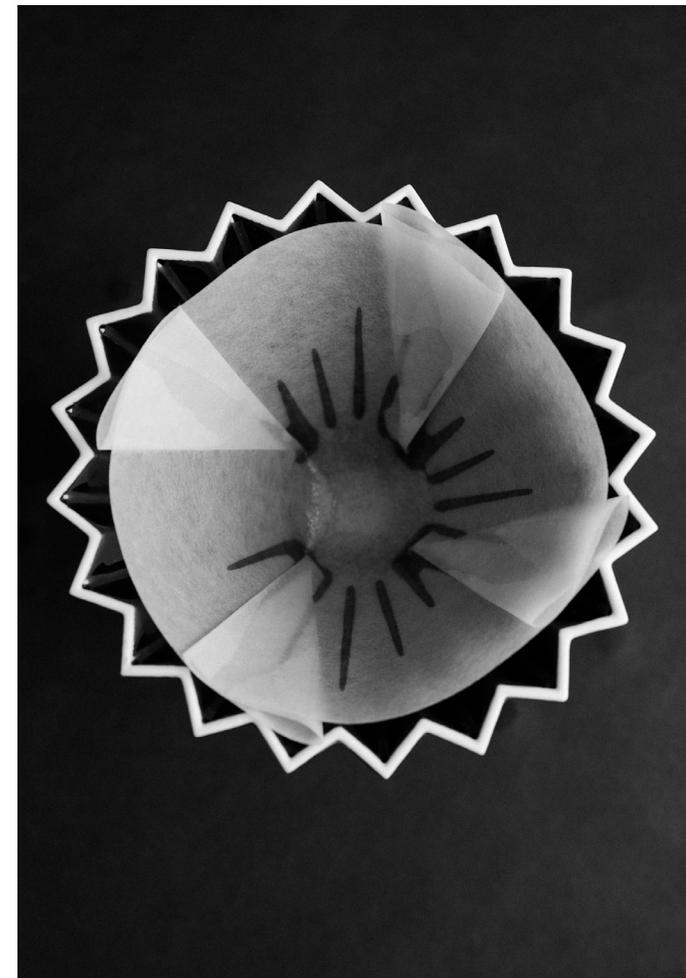
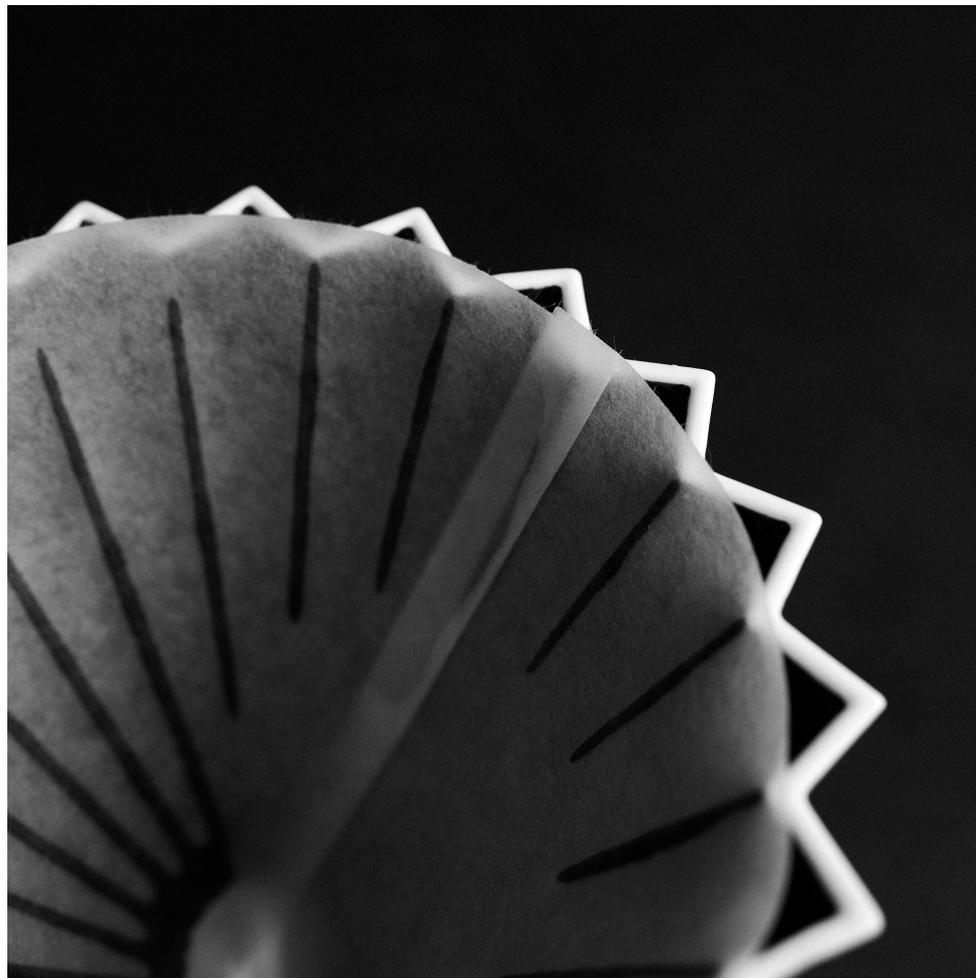
**SLOW  
DRAWDN**

**CONE**  
+  
Conical  
dripper  
  
(Origami)

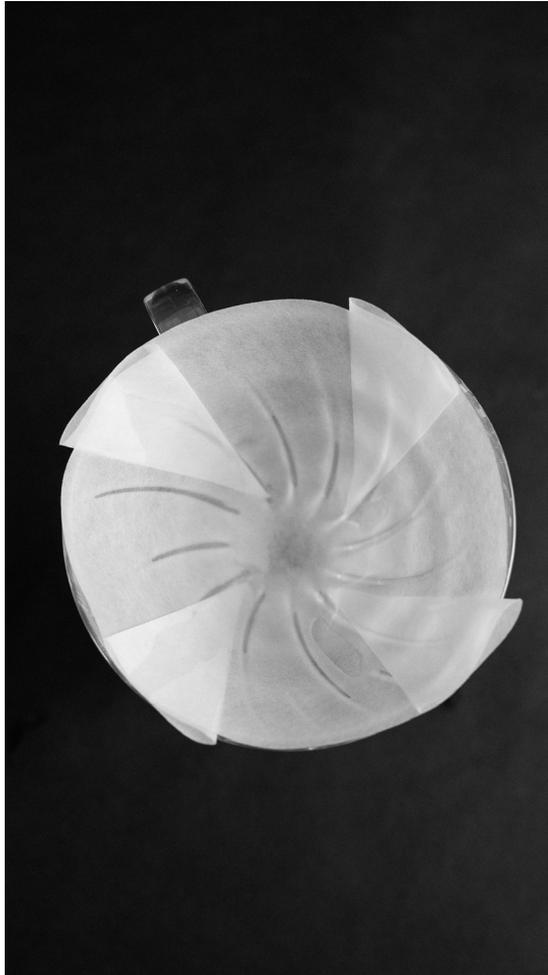
**CONE**  
+  
Conical  
dripper  
  
(HARIO V60  
n02)



**Think out of the box, there is a  
world to explore**



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SIBARIS L

SIBARIS L





**ALWAYS KEEP THE BAG SEALED TO ENSURE FILTER QUALITY.**

The filters are made of fibres that tend to absorb the particles in suspension in our environment. Our environment in general and coffees in particular are exposed to changes in humidity, odours and suspended dust particles that can become deposited on and trapped by the filter, subsequently being transferred to the cup.

This is why all FAST filters are sealed shut during transportation and packaged in bags with a zip-lock that makes it possible to close the bag every time a FAST filter is removed and guarantee the quality conditions of each filter.

**PACKAGING**

100 units Packs.

The sealed packaging guarantees optimal conservation of the filters and prevents contamination from external dust and odours. Protect your cup!



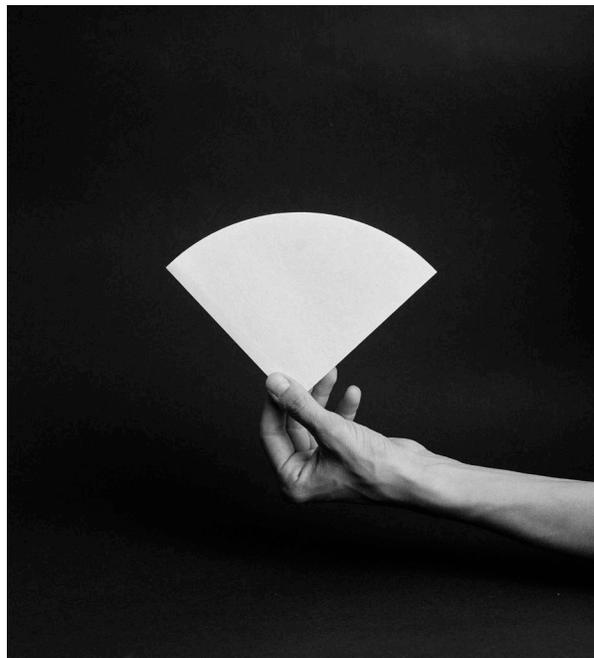
## CONE S

**FAST Specialty Coffee Filter**

25 u Pack (REF. 8437023054031)

50 u Pack (REF. 8437023054093)

100 u Pack (REF. 8437023054024)



## CONE M

**FAST Specialty Coffee Filter**

25 u Pack (REF. 8437023054017)

50 u Pack (REF. 8437023054086)

100 u Pack (REF. 8437023054000)



## CONE XL

**FAST Specialty Coffee Filter**

25 u Pack (REF. 8437023054079)

50 u Pack (REF. 8437023054116)

100 u Pack (REF. 8437023054062)



## FLAT

**FAST Specialty Coffee Filter**

25 u Pack (REF. 8437023054055)

50 u Pack (REF. 8437023054109)

100 u Pack (REF. 8437023054048)



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Extract your passion

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