



Aeropress



Recommended Parameters:

- 16g of coffee, medium/coarse grind
- 216g of water at 90°C (1:13.5 ratio)

1. Grind the correct amount of coffee
2. Heat up some water in a kettle
3. Add a paper filter to the holder and rinse it with some hot water
4. Insert the piston into the brewer, aligning it to the "4" mark
5. Place the brewer onto the scale upside down and tare it.
6. Start your timer and pour the correct amount of water into the brewer
7. Stir the coffee and steep for 1 minute
8. Stir again and attach the filter hold to the brewer
9. While firmly holding the brewer and plunger, swiftly rotate and place on a mug or carafe.
10. Slowly push down the plunger until all the liquid has run through. Aim for a 2:30 total brewing time.