

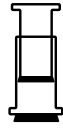
# Aeropress Brew Recipe



Filtered Water



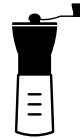
Heart Coffee



Aeropress



Aeropress Paper Filter



Burr Grinder



Water Kettle



Coffee Mug / Decanter



Stir Stick / Small Spoon



Timer

- 1 Make sure you put your aeropress and your cup on a scale
- 2 Bring your filtered water to a boil
- 3 Thoroughly rinse your paper filter to get rid of paper flavor
- 4 Weight out 18 grams of whole bean coffee
- 5 Grind the coffee a bit finer than filter drip (or use a grind that suits best for flavor and extraction)
- 6 Use provided funnel to transfer grinds to the aeropress
- 7 Pull water off of the boil, and wait 45 seconds to a minute, or until the water is 200-205 degrees Fahrenheit
- 8 Start your timer, and quickly pour the water into the aeropress until it reaches 270 grams of water (near the top) and stir the coffee. Place plunger in just enough to seal the top, and keep coffee from dripping through.
- 9 At 50 seconds, remove the plunger, and stir for five seconds. Then place the plunger back on the aeropress to keep coffee from dripping through.
- 10 At or around 1 minute 45 seconds, remove plunger again and stir for another five seconds. Place the plunger and slowly push down for about 20 seconds, until you hear a hissing sound. There should be moderate resistance while you push down. If it is very difficult to push down, your grind is too fine, if it is very easy, your grind is too coarse.
- 11 Enjoy!