Aeropress Traditional Method



The AeroPress is a device for brewing coffee in which the coffee is steeped in a brewing chamber and then forced through a filter by pressing the plunger through the brewing chamber. There are two ways to make coffee with the AeroPress – the traditional method or the inverted method.

- 1. Remove the plunger and cap from the chamber.
- 2. Put filter in the cap and twist it onto the chamber.
- 3. Stand the chamber on a sturdy mug.
- Put two AeroPress scoops of fine-drip grind coffee into the chamber. For a stronger or weaker brew simply add more or less coffee.
- 5. Pour hot water, just off the boil, slowly into the chamber up to the number 2.
- Mix the water and coffee gently with the stirrer for about 10 seconds.
- Insert the plunger into the chamber and gently press down on the plunger. It should take 20-30 seconds to completely depress.
- 8. Dilute the concentrated brew with hot water or milk to your liking.