HOME BREWING GUIDE
AEROPRESS

Despite being originally created for espresso, the Aeropress has been found to produce the best results when used to brew a longer filter style coffee. An incredibly versatile method, it can generate great brews from a variety of coffees.

Recommended Recipe
16 - 18g of coffee / 240ml of water

Brew Time
2.30 – 3 minutes (from contact of water to coffee, including plunging time)

Grind Size
Medium

1. Weigh (and grind coffee if using fresh)
Weigh the 16g of coffee and if not using pre-ground coffee, grind your coffee fresh to a medium grind size – like gritty, coarse sand.

2. Rinse the filter & build your Aeropress (upside down)
Rinse the filter paper with freshly boiled water (this will remove any potential papery taints and open up the fibres of the paper allowing better extraction of your coffee).
Pop your Aeropress together – we recommend using the “inverted method” for the best results (this is where you pop the plunger and chamber together and stand them upside down).

3. Coffee & water in.
Pap your ground coffee into the top chamber of your Aeropress (while it is upside down) then slowly pour the water in, trying to cover all the coffee grounds evenly (you can stir the coffee gently here to ensure all grounds are evenly wet and to encourage even extraction).

4. Flip, plunge & enjoy!
Allow your coffee to brew for 2 minutes then put the filter paper and cap on.
Flip your Aeropress on top of your mug/jug and slowly plunge your coffee (aim to take about 30 seconds).

Enjoy your coffee!