

AeroPress

Today, we're featuring the AeroPress in our step-by-step guide. The AeroPress is a simple but versatile brewer that utilizes full submersion paired with high-pressured filtering to create a grit-free cup. There's plenty of room to experiment and find the perfect brew method to round out your morning ritual, whether at home, at work, or the campsite. .

STANDARD METHOD INSTRUCTIONS

STEP 1

Start by boiling your water and grinding your coffee medium-fine while you set up the AeroPress. While we typically recommend a gooseneck kettle to brew with, any kettle will do with the AeroPress.

STEP 3

Pour your coffee into the AeroPress chamber and give it a quick shake to level out the grinds. Tare the scale to zero.

STEP 2

Assemble your AeroPress by separating the plunger from the chamber, popping a filter in the cap, and twisting the filter cap onto the chamber. Place over a sturdy mug on the scale, like **FIG A**, which should be on a nice flat surface.

STEP 4

Start your timer and pour 182 grams of boiling water. Remove the mug from the scale. Stir for about 10 seconds, making sure all the grounds are evenly saturated. Fix the plunger into the top to seal the chamber as in **FIG B**.

FIG. A

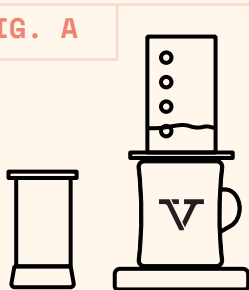
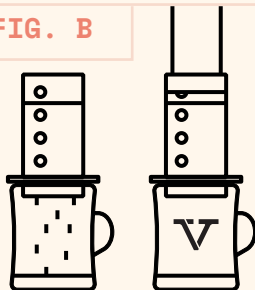


FIG. B



STEP 5

When your timer reaches 1:45, lightly swirl the contents of the AeroPress. Place both hands on top of the plunger and press down with light force until you hear a hissing sound at the end. Your total brew time should be around 2:30.

EQUIPMENT

- Aeropress
- Filter
- Coffee
- Timer
- Kettle (optional)
- Scale
- Grinder
- Water

SPECS

| | |
|----------------------------|---------------|
| Coffee 14g | Water 182g |
| Water Temperature 205°+ | |
| Brew Time 2:30m | |
| Grind Fine | |
| BREW RATIO: 1:13 | |

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INVERTED METHOD INSTRUCTIONS

STEP 1

Start by boiling your water and grinding your coffee medium-fine while you set up the AeroPress. While we typically recommend a gooseneck kettle to brew with, any kettle will do with the AeroPress.

STEP 2

Assemble your AeroPress by fixing the plunger to the chamber, below the 4 mark, and resting the assembly directly on the scale, like FIG A, which should be on a nice flat surface.

FIG. A

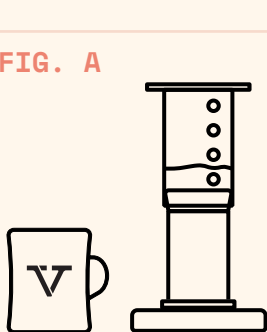
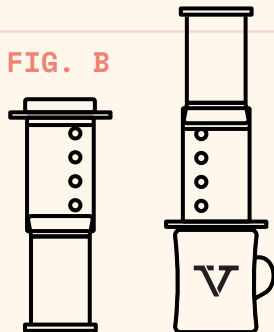


FIG. B



STEP 3

Pour your coffee into the AeroPress assembly and give it a quick shake to level out the grinds. Tare the scale to zero. See FIG A.

STEP 4

Rinse the paper filter in the filter basket to help it stick.

STEP 4

Start your timer and pour 182 grams of boiling water over the grounds. Fix the basket to the assembly and remove from the scale. See left hand FIG B.

STEP 5

When your timer reaches 1:45, flip the aeropress onto a sturdy mug and plunge carefully, as in FIG B. Your total brew time should be around 2:30.

EQUIPMENT

- Aeropress
- Filter
- Coffee
- Timer
- Kettle (optional)
- Scale
- Grinder
- Water

SPECS

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