

Artisti Coffee Roasters

Aeropress

Brew Recipe



artisti
coffee
roasters.



Aeropress

(Original)

What You'll Need:

| | |
|-----------|---|
| Coffee | 16g |
| Grinder | Paper Filter Setting |
| Liquid | 200g/ml of 93° water |
| Equipment | Aeropress, paper filters, mug & digital scales. |

Preparation:

- Boil kettle at 93°
- Grind 16g coffee on paper filter setting (medium / course)
- Place paper filter in cap & pre-wet

Brew Recipe Using The Inverted Method (Recommended):

- Insert the plunger 1cm into the chamber and place upside down on scales.
- Put 16g coffee into the chamber.
- Start a timer and begin to pour 30g/ml of water steadily.
- Stir & agitate coffee for 3 seconds then leave coffee to 'bloom'.
- At 30 seconds, begin pouring water onto the coffee in a steady, circular motion until you reach 200g/ml.
- Remove from the scales and screw cap with filter onto the chamber.
- Depress air from chamber to remove gap between coffee and the plunger.
- At 2:00 minutes, place a mug over the cap and invert.
- Plunge slowly until you hear a hissing sound.
- Enjoy!

Tip: Use an Aeropress metal filter to allow for a finer grind.

Note: This recipe uses the inverted method which differs from the manufacturer.