

Artisti Coffee Roasters

Aeropress Go

Brew Recipe

a



artisti
coffee
roasters.



Aeropress Go

What You'll Need:

Coffee	14g
Grinder	Paper Filter Setting
Liquid	180g of 93° water
Equipment	Aeropress Go, paper filters & digital scales.

Preparation:

- Boil kettle at 93°
- Grind 14g coffee on paper filter setting (medium / course)
- Place paper filter in cap & pre-wet

Brew Recipe:

- Insert the plunger 1cm into the chamber and place upside down on scales.
- Put coffee in the chamber
- Pour 30g of water on coffee, stir & aggitate, sit to 'bloom' for 30 seconds.
- Pour water on the coffee in a steady, circular motion all the way to the top.
- Stir & aggitate coffee, then leave to brew for 1:30 minutes.
- Screw cap onto chamber, depress to remove gap between water & coffee.
- Flip onto the mug & slowly plunge.
- 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 instructions.

[artisti.com.au](https://www.artisti.com.au)