

## Things you will need:

- filtered water •heart coffee
- aeropress •aeropress paper filter
- burr grinder •water kettle
- coffee mug or decanter
- stir stick or small spoon •timer



1. Make sure you put your aeropress and your cup on a scale.
2. Bring your filtered water to a boil.
3. Thoroughly rinse your paper filter to get rid of paper flavor.
4. Weigh out 18 grams of whole bean coffee.
5. Grind the coffee a bit finer than filter drip  
(or use a grind that suits best for flavor and extraction)
6. Use provided funnel to transfer grinds to the aeropress.
7. Pull water off of the boil, and wait 45 seconds to a minute,  
or until the water is 200-205 degrees Fahrenheit.
8. Start your timer, and quickly pour the water into the aeropress  
until it reaches 270 grams of water (near the top) and stir the coffee.  
Place plunger in just enough to seal the top, and keep coffee  
from dripping through.
9. At 50 seconds, remove the plunger, and stir for five seconds.  
Then place the plunger back on the aeropress to keep coffee  
from dripping through.
10. At or around 1 minute 45 seconds, remove plunger again and stir for  
another 5 seconds. Place the plunger and slowly push down for  
about 20 seconds, until you hear a hissing sound.  
There should be moderate resistance while you push down.  
If it is very difficult to push down, your grind is too fine,  
if it is very easy, your grind is too coarse.
11. Enjoy!