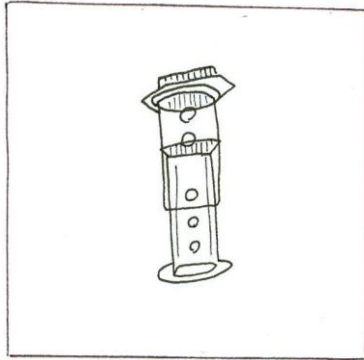


AEROPRESS BREW GUIDE



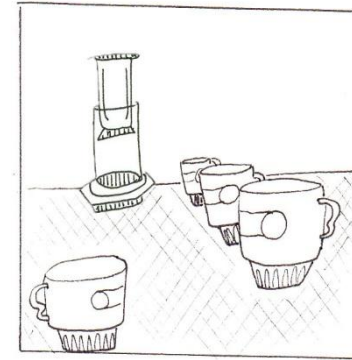
NON-INVERTED METHOD

TOTAL TIME |1:45-2:00|

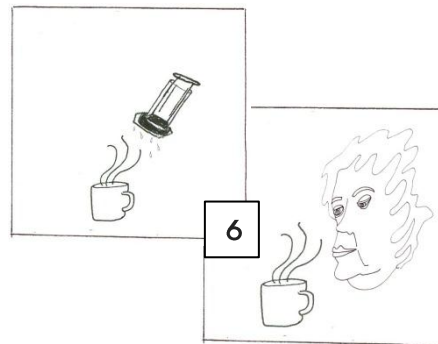
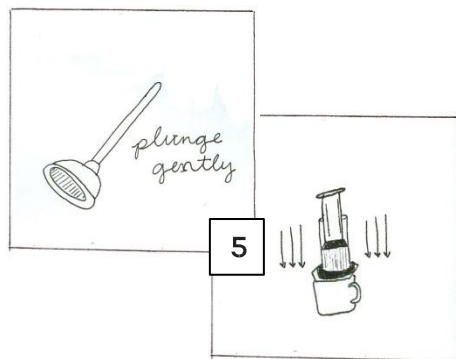
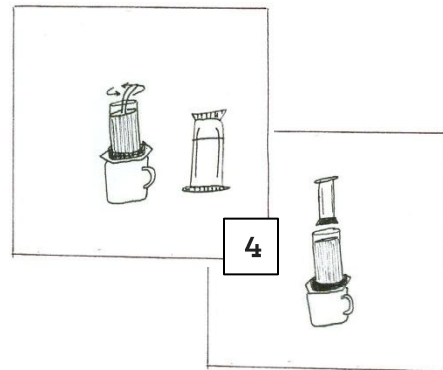
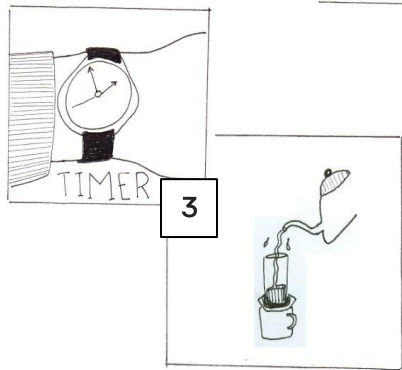
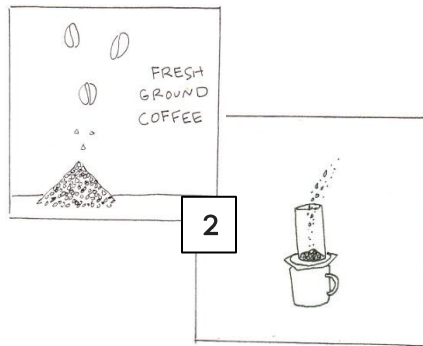
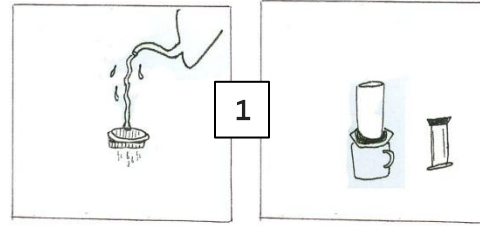
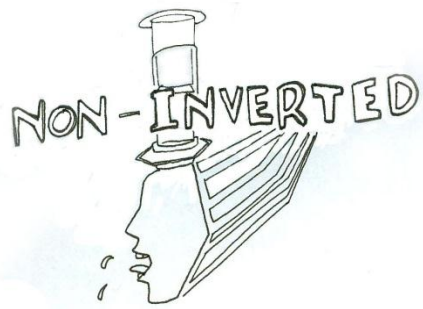
GRIND |MEDIUM-FINE|

The non-inverted method tends towards a pour-over style brew, thus promoting more flavor clarity and a lighter mouth-feel.

INTRODUCTION



THE AEROPRESS is a unique and fun way to brew up a single cup of coffee. Durable, super portable, and easy to clean, the AeroPress is every traveling coffee fan's go to brewing device. Other than being convenient, the AeroPress has proved to be one of the most versatile brew methods, with unlimited sets of recipes highlighting different strengths and preferences – it's in a category of its own. The AeroPress can be used to highlight body through its immersion brew – like a French press, while holding back enough fines to provide some room for more subtle flavors to shine through – like a paper filter brew.



Step 1: Pre-wet your filter by placing the paper filter into the filter holder, and then pour enough hot water to sufficiently wet the filter. Attach your filter holder to the brew chamber. Make sure it locks into place. Place the AeroPress onto your cup, and then place both items onto your scale.

Step 2: Grind 17g of whole bean coffee at a medium-fine setting. Tare your scale then place the ground coffee into the brew chamber. Make sure your scale reads 16g.

Step 3: Tare your scale once more; we just need to measure water input. Start your timer and immediately pour 40g of water (198f-204f) into the brew chamber, taking care to wet all grounds. Once your timer reads 30 seconds, begin to pour water until your scale reads 280g.

Step 4: Stir the coffee, to ensure all grounds are saturated. Then fasten the plunger.

Step 5: Gently plunge for about 1 minute. Stop plunging once you hear a hissing sound, indicating all liquid has been transferred to your cup.

Step 6: Pull the AeroPress off the cup and enjoy!