

Outliers

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Women in coffee

Brew recipes

Origami / v6o

- > Place filter on Origami or V6o and wet with hot water
- > Discard water and add 20grams of medium ground coffee at the center of the filter
- > Start the timer and gently pour 100g of water in a circular motion. Immediately stir the coffee and water. Make sure all coffee grinds are in contact with water
- > At 45", slowly pour an extra 100g of water (200g in total)
- > At 1'30", slowly pour the remaining 100g of water.
- > Your brew should be finished around the 2'30" to 2'35" minute mark

20g of coffee
300g of water at 95 degrees
Medium grind
2'30" extraction time

AeroPress

- > Place a filter in the cap & rinse
- > Weigh 16.8g of coffee beans & grind medium-fine
- > Dispense the ground coffee in the chamber
- > Pour 100g of 95 degree water over the grinds
- > Stir 30 times in a circular motion then back and forth stirring from the bottom of the chamber to the top to finish.
- > Lock the filter cap & press to remove excess air
- > At 2'00", flip the Aeropress on top of your cup
- > Press until all the coffee is out of the chamber (roughly 20 seconds)

Inverted method
16.8g of coffee
150g of water at 95 degrees
Medium fine grind
2'00" extraction time