

# Outliers

ZaPo  
Special Release  
Black Tea Natural



## Aeropress

Classic method  
16.5g  
Medium-fine grind  
250ml water @92 degrees for brewing,  
+50ml water bypass (to taste)

Place a filter in the filter cap. Rinse with water, then lock in the aeropress.

Weigh 16.5g of coffee beans, and grind medium-fine

Dispense the ground coffee in the chamber

Pour 35g of hot water over the grinds, and let the coffee steep for 45 seconds

Pour the remainder of the water (215g to reach 250g total) slowly

Gently insert the plunger part of the aeropress on the top of the chamber, and lift up to create a vacuum which will prevent the coffee from dripping through the filter

At 2min, press on the plunger to let the coffee out through the filter. The plunging should take roughly 15 seconds

Add water to your brew, to taste. We recommend 50g.

## V60

17g of coffee  
Medium grind  
300ml water at 91 degrees

Place filter on v60 and wet with hot water

Discard water and dose your coffee grinds in the filter

Start the timer and pour 35g of water. Let bloom for 30 seconds

Slowly pour an extra 165g of water (200g total), doing slow concentric circles to ensure all grinds are evenly wet

Pause until 1:30min

At 1:30, slowly pour the remaining 100g of water. You should be done pouring around the 2 minute mark

When all the water has been dispersed, gently lift the ceramic cone and swirl it three times to ensure an even coffee bed

Your brew should be finished around the 2:30 min mark