

A hand is shown from the top, holding the top handle of a black Aeropress coffee maker. The Aeropress is positioned over a clear glass mug. The background is a solid, warm orange color. The text 'BREW GUIDE' is centered above the word 'Aeropress.' which is written in a large, white, sans-serif font. In the bottom left corner, the 'five senses COFFEE' logo is visible, featuring a small cluster of five dots above the text.

BREW GUIDE

Aeropress.


five
senses
COFFEE



Aeropress.

BREW GUIDE

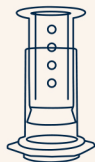
Have Aeropress: will travel.
Portable, super clean and delicious – there's lots to love about this iconic brewing device. Try this technique for a great filter coffee in moments.

INGREDIENTS & TARGETS

- 13g of your favourite Five Senses filter roast coffee (lighter than espresso)
- 200g (or ml) of filtered water ... or adjust to a Coffee Brew Ratio of 16.7:1 (brew water : coffee)

TOOLS

- Aeropress
- Filter papers
- Grinder
- Digital scales
- Timer
- Kettle or urn
- Carafe for decanting



METHOD

1. Bring your kettle to the appropriate temp (~94°C).
2. Insert filter paper into Aeropress lid, and use hot water to thoroughly rinse.
3. Grind 13g of coffee at a fine-medium coarseness (14-18 on a Baratza grinder).
4. Attach the rubber stopper with about 1cm to spare on to the base, and make sure there is no danger of slippage. Do not attach the lid or filter at this stage.
5. Invert the Aeropress so the rubber stopper is facing upwards so you can fill the brew chamber with grounds and water.
6. Use hot water to preheat device and then empty for the next steps.
7. Place Aeropress on scale, add ground coffee and tare the weight.
8. Pour 200g of 94°C brewing water into Aeropress and start timer.
9. Gently Stir for 10 seconds, then add lid and steep for 2 minutes total
10. At 2 mins, place your cup upside down on top of the Aeropress and while gripping the cup and Aeropress brew chamber, flip so cup sits right way up on your bench with Aeropress on top ready for plunging.
11. Plunge into your cup. Plunge should take 15-30secs.
12. Plunge all the way down until you can't anymore.
13. After all of the liquid has dispensed, remove the cap, point the Aeropress at a bin and hammer the base to shoot the coffee puck and filter into the bin.
14. Rinse Aeropress.
15. Sit back, relax and sip your deliciously brewed coffee.

Order your next batch of delicious, seasonal fresh roasted coffee at www.fivesenses.com.au.