

COMPOUND

AeroPress Brew Guide

You Will Need:

- 18g medium fresh ground coffee (roasted within the last 2 months, If you have a Porlex hand grinder click no. 6 - ground on demand is ideal, if your coffee was ground at a cafe, try to use it within the week)
- Hot water: But not too hot, ideally just below boiling (90 - 95degrees), Tip: boil your kettle then add a good dash of cold water after it's boiled and you should be close.

BREW

1. Place you paper filter or Able disk in the filter holder and screw it onto the bottom chamber. Sit your AeroPress on top of your mug/serving vessel.
2. Pre-brew: add a good dash of Hot water into the bottom chamber (funnel helps), then stir to get all the coffee loosened up in the water. Wait for 30 secs.
3. Brew: then top the water up to the number 4 on the side of your AeroPress, give it one quick stir, then gently place the top chamber into the bottom and press it down a little to seal it, (this helps the water not to fall through before its brewed.)
4. Wait 30-60 secs
5. Now support your mug and bottom chamber with one hand, and press down evenly and at a steady pace to the bottom of the chamber (Allow 10-30 secs for press down).
6. After you have completed your extraction your coffee is ready to serve. It is wise to give your AeroPress a rinse out directly after using.

*Note: this recipe is a basic guide, if you want to get more specific about water weight and brewing temperatures go for it, and play around with your dose of coffee, and your water amounts to get your ideal brew. If your coffee doesn't taste great no matter what you're trying, you need to question where you get your coffee from, and how old it is, or how long ago it was ground. We always recommend trying your local Specialty coffee roaster/cafe, pricing can be an indication of the quality of your coffee, basically don't go to the supermarkets.