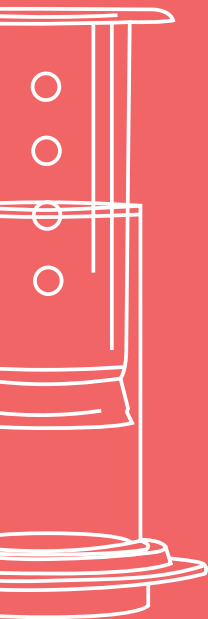


AEROPRESS

brew guide



CURATOR | ROASTER | PURVEYOR

BREWING LIKE A BOSS

WHAT YOU NEED

Freshly roasted coffee
Burr grinder
Aeropress brewer
Aeropress paper filter
Scale (*optional*)
Spoon or stirrer
Serving vessel
Hot water

RECIPE

GRIND	medium-fine
RATIO	1 : 16.15
COFFEE	13g
WATER	210g
BREW TIME	2:00 min

- 1 Heat water to approximately 200°F, or about one minute off boil.
- 2 Assemble filter holder and place Aeropress atop a sturdy carafe or another serving vessel.
- 3 Rinse filter and pre-heat brewer with hot water, discard water.
- 4 Add 13g of medium-fine ground coffee.
- 5 Pour 210g of water. Stir to ensure the coffee is evenly saturated. Wait 1:30 minutes.
- 6 In the meantime, secure the rubber plunger on top of Aeropress without actually plunging.
- 7 When 1:30 minutes have elapsed, press the plunger, pushing the water through the brewer in about 30 seconds, targeting a 2:00 minute total brew time.
- 8 Serve and enjoy a great cup!

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