

AEROPRESS BREW GUIDE

STEP 1:



GRIND COFFEE & BOIL WATER

Grind: Medium Coarse

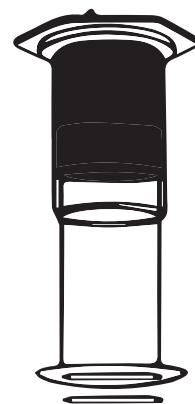
Water Temp: 94-96° C / 201-204° F

STEP 2:

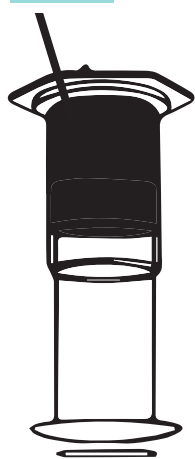
ADD COFFEE TO AEROPRESS WHILE INVERTED

Dose: 15.5g

Add 15.5g of coffee to your aeropress while inverted, start timer and add water vigorously.



STEP 3:



LET CRUST FORM AND STIR

A crust will begin forming, after 2.5 minutes break the crust by stirring 3 times. Place lid on and flip cup around.

STEP 4:

FLIP AEROPRESS AND PLUNGE COFFEE

At 3 minutes begin to gently plunge coffee for 30-40 seconds.



DRINK & ENJOY!