

An abstract, stylized illustration of coffee-making equipment. The background is a vibrant red-orange. Overlaid on this are various pieces of coffee gear, including a large central coffee pot, several smaller pots, and what appear to be coffee filters or baskets, all rendered in a flat, graphic style using shades of red, orange, and blue. The composition is dense and layered, creating a sense of depth and complexity.

ORIGIN

**BREW
WITH A UK
AEROPRESS
CHAMPION**

UK AEROPRESS CHAMPION RECIPE

By winner, Ryojhi Hope.

Method: Inverted

Filter: 3

Dose: 18g

Water: 150g + 30g

Temperature: 80°C

Brew Time: 1:35

Grind: Medium/ 25 clicks (Comandante)

What you will need:

AeroPress

Scale

Timer

Kettle

Spoon/ stirrer

Carafe/ cup
(make sure the
AeroPress
cap fits into it)

Filtered water

Delicious coffee

Boil your water (if you don't have a temperature-controlled kettle, leave with lid open for around 6 minutes).

Set up your AeroPress to the inverted set up.

Place 3 paper filters into the filter cap.

Rinse the paper filters.

Grind your coffee (skip this part if its pre-ground).

Pour your ground coffee into the AeroPress.

Start your timer and Add 150g of your 80C water (all the water in by 0:15).

Stir (North, South, West, East + 6 circular).

Screw in the filter cap.

Squeeze air out.

At 1:00 flip the AeroPress onto your cup or a carafe.

At 1:15 start to press.

Aim to get it all out by 1:35 (stop pressing when you hear it "hiss").

Add 30g of 80C water to the brewed coffee.

Stir and enjoy!