



# AEROPRESS BREW GUIDE



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## You will need:

- An Aeropress • Fresh coffee • Paper filter
- Coffee grinder • Kettle • Mug or server • Stir stick
- Scale • Timer

1. Place plunger into Aeropress and place upside down on scale
2. Heat up water to 185° and rinse paper filter inside filter holder
3. Weigh 16 grams of coffee and grind on a coarse grind setting, close to a drip grind setting but a little finer than a French press grind setting
4. Pour ground coffee into Aeropress
5. Start your timer and pour to 170 grams quickly then stir 3 times
6. Wait till the timer reaches two minutes
7. Stir three more times and then securely place the filter holder onto the Aeropress (make sure it is tight, otherwise it might come off in the next step)
8. Flip the Aeropress onto your mug/server and press slowly for 30 seconds
9. Remove Aeropress, dispose of grounds and filter

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**Sip and enjoy!**

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