



AEROPRESS

brew guide

RECIPE

8oz

Ground Coffee

16-17g

Grind Setting

medium fine

Water

260g

Steeping Time

1:30

Total Time

2:00

STEP-BY-STEP GUIDE

- 1 Heat fresh, filtered water to at least 200°F
- 2 Place filter in brewer and rinse with hot water
- 3 Place brewer (filter end down) on sturdy carafe on a scale, add freshly-ground coffee, and re-zero scale
- 4 Start timer and pour 30g water over coffee bed, wetting all grounds
- 5 Pause 30 seconds while coffee blooms
- 6 Pour remaining water then place piston just into top of brew chamber to seal while coffee steeps
- 7 Once timer reaches 1:30, carefully remove plunger, stir briefly, replace plunger, and slowly depress
- 8 Finish plunging around 2:00 and enjoy!

TROUBLESHOOTING TIPS

Plunge using a moderate amount of force (about 20 lbs)

If flavor is overly sour, adjust grind finer or increase steeping time

If flavor is overly bitter or flat, adjust grind coarser or decrease steeping time

Learn more at pureintentionscoffee.com



PURE INTENTIONS COFFEE