



AEROPRESS

15g of coffee (we use ratio 60g of coffee for 1L of water)

250g of filtered water (90-94°C)

Aeropress brewer & paper filter

Timer, paddle, scale & grinder

Boil the kettle.

Measure 15g of coffee and use fine to medium grind.

Place paper filter in the cap and soak the filter with hot water.

Add the coffee to Aeropress chamber and slowly pour in hot water just enough to wet all the coffee. Stir and leave for 30s.

After 30s pour slowly the rest of the water. Wait 1 minute and stir (or swirl) again and put the filter cap on. Invert and place the Aeropress on the cup and press down. You should finish the brewing at 1.45 – 2.30 minutes.

To clean up – remove filter cap and plunge the coffee ‘puck’ in the bin.

Enjoy your coffee !



#campbellandsyme