

Competitor #	1
Competitor Name	Bryce Kibler
Grind setting	12
Filter	AeroPress standard - paper filter
Ground coffee input	18 g
Grind at	Prep time
Water temperature	86 C
Aeropress direction	INVERTED
Notes	
Preparation time note	- grind 18g of coffee at the grind setting 12
Brewing recipe	<ul style="list-style-type: none"> <li>- Use two filters and wet them</li> <li>- Place filters into the cap of the Aeropress and set them to the side</li> <li>- Place brewer inverted with the plunger into the 3 marker</li> <li>- Pour coffee in brewer</li> <li>- Even bed of coffee out by gently shaking brewer side to side</li> <li>- <b>Start timer</b>, Pour 100g of 86c water into the brewer</li> <li>- Stir with paddle front back and side to side for 30 seconds</li> <li>- At the 40-second mark, place the cap (with the filters) on the brewer and press the air out of the Aeropress</li> <li>- Flip and press into a carafe</li> <li>- Stop press once you hear the air hiss</li> <li>- Pull up the plunger and flip the Aeropress off of the carafe</li> <li>- Swirl coffee in the carafe twice</li> <li>- Dilute with 100g of 86c water</li> <li>- Rest beverage for two and a half minutes before serving</li> </ul>

Competitor #	2
Competitor Name	Amalie Gagné
Grind setting	9
Filter	2 x Aesir v.2 paper filter
Ground coffee input	16 g
Grind at	prep time
Water temperature	96 C
Aeropress direction	INVERTED
Notes	
Preparation time note	- grind 16g of coffee at the grind setting 9
Brewing recipe	<p>Inverted method: 16g/150g + 50g bypass 40C water</p> <ol style="list-style-type: none"> <li>1- Use 2 Aesir v.2 paper filter, rinsed well and air bubbles removed.</li> <li>2- Insert the plunger into the Aeropress and set it on scale, filter side up. Add 16 g coffee (flat bed).</li> <li>3- <b>Start timer</b>. Slowly pour 35 g 96C water into the Aeropress to submerge the beans and do one gentle swirl. Wait 20 seconds.</li> <li>4- Add the remaining 115 g of 96C water, at 45s stir gently three times with a spoon.</li> <li>5- Place the filter cap and press slowly to remove all air, stop when all air is removed. Wait at 2min30s.</li> <li>6- Add 50 g of 40C water in your server.</li> <li>7- Flip on the server with 50 g of water and slowly press for 30s until the hiss sound.</li> <li>8- Swirl about 15X times to mix well.</li> </ol> <p>Drink &amp; Enjoy!</p>

Competitor #	3
Competitor Name	Nelson Phu
Grind setting	9
Filter	AeroPress standard - paper filter
Ground coffee input	11 g
Grind at	Prep Time
Water temperature	83 C
Aeropress direction	Standard up right
Notes	Recipe Ratio 11g of coffee to 180g of water This is an upright Aeropress recipe The kettle pour speed is 4.6ml/s, target tds 1.32, output 163g coffee
Preparation time note	Prep Time - Gather supplies: Aeropress funnel, Aeropress stirring paddle, Aeropress, filter, kettle - Fill kettle with 400g water - Set kettle to 83°C - Heat water - Make sure Aeropress is dry - Grind 11.5g of whole bean coffee in order to get 11g of ground coffee, discard excess coffee Read through recipe instructions
Brewing recipe	Brew Time - Begin by pouring 100g of 83°C water into the carafe - Place a single Aeropress filter (DRY) into Aeropress lid and attach to the base of Aeropress - Discard water in carafe - Place the Aeropress funnel onto the top of the Aeropress and add your ground coffee - remove Aeropress funnel afterwards - Make sure you have 11g of ground coffee - Gently shake Aeropress to level coffee bed - Make sure the kettle reads 83°C - <b>Start timer</b> @0:00 - Bloom: 65g in 15 seconds - Slow center pour until scale reads 30g, at this point begin one slow circle until scale reads 65g @0:45 - 1st Pour: 115g in 25 seconds - Once the timer reads 0:45 you will begin pouring slowly into the center again - you should be able to hear splashing Scale will read 180g at 1:10 @1:15 - Stir: Pushing motion - Insert Aeropress paddle fully into Aeropress, making sure to not touch the bottom push back and forth for 20 seconds @1:30 - Gently attach Aeropress plunger to top - insert 2 cm @2:00 - Press lightly - very gently press down, a slow rocking motion is fine - this will take 15 seconds As soon as you hear HISSING - stop plunging and remove Aeropress @4:45 Serve to judges - When the brew timer reads 4:45 present to judges

Competitor #	4
Competitor Name	Natasha Yumasheva
Grind setting	5
Filter	*3 filters - 2 x Aeropress standard paper + 1 able metal
Ground coffee input	17.5 g
Grind at	Prep time
Water temperature	200 F
Aeropress direction	INVERTED
Notes	Filters x3: AeroPress standard paper filter - *Able Disk Fine - metal filter*- AeroPress standard paper filter)
Preparation time note	2 kettles - 1 kettle at 200F - 1 kettle at 150F
Brewing recipe	- Put filters into the cap, rinse well then put aside. - Add coffee into the AeroPress and shake to settle the bed. - <b>Start the timer</b> - Quickly add 50ml - Stir 3 times clockwise and 3 times counterclockwise - Wait 40 seconds - Pour 60 ml, adding up to 110 ml - Stir 1 time clockwise and 1 time counterclockwise - Screw the cap with the filters into place - <b>At 1:30</b> , flip the AeroPress - Push for 10 seconds - Concentrate should be around 83-85g - Add 150F water to the concentrate until you reach 150ml Enjoy!!!

Competitor #	5
Competitor Name	Huamin Chen
Grind setting	9
Filter	Aesir v.2 - paper filter
Ground coffee input	15 g
Grind at	Prep time
Water temperature	90 C
Aeropress direction	INVERTED
Notes	
Preparation time note	Equipments : Filter--- 2 of Aesir paper filters
Brewing recipe	<p>Brew Recipe:</p> <ol style="list-style-type: none"> <li>0. Place two Aesir filters into the cap and rinse the filters.</li> <li>1. Add 15g of coffee grinds into Aeropress.</li> <li>2. 0"-10": Add 30g of 90°C water</li> <li>3. 10"-30": Stir and Wait</li> <li>4. 30"-1:00: Add 210g of 90°C water</li> <li>5. 1:00-1:20: Stir 5 times( back and forth) and seal the cap.</li> <li>6. 1:20-1:30: Vacuum the air.</li> <li>7. 1:30-1:40: Flip the Aeropress and wait until 1:40.</li> <li>8. 1:40-2:10: Push and Finish at 2:10</li> </ol>

Competitor #	6
Competitor Name	Alexander Blank
Grind setting	9
Filter	Aesir v.2 - paper filter
Ground coffee input	15.5 g
Grind at	Prep time
Water temperature	94 C
Aeropress direction	
Notes	
Preparation time note	<p>- Prepare and heat water to 94C</p> <p>- rinse filter</p> <p>- sift 15.5 g of 500 - 600 µm size only <b>*grind 100g and sifting out as much as you can during all prep time!</b></p>
Brewing recipe	<p>Brew Phase:</p> <p>place 15.5g of 500-600µm ground coffee (measured after sieve phase) into Inverted aeropress, tare scale.</p> <p>From 0"--5": Add 60ml water @ 94C in a tight spiral from the center to the edge of the aeropress</p> <p>From ~5"-15": Agitate the grounds to ensure no pockets of unsaturated grounds</p> <p>From ~20"--30": Add in 135ml water (to 195ml total)</p> <p>From 30"-1'00": Let coffee steep</p> <p>From 1'00" to 1'05": Cap aeropress and <i>*gently*</i> flip onto decanter (taking care to secure plunger to prevent pressure inside the aeropress from pushing the plunger out during the flip)</p> <p>From 1'05"-1'45": Slowly press upon plunger (applying consistent pressure to prevent additional agitation during plunge). Stop at the sound of "hissing" and dispose of the puck.</p> <p>Concentrated brew ratio: 1:12.6 (15.5g:195ml)</p> <p>Add 31ml hot water (94C) to the concentrated brew. Final brew ratio: 1:14.6</p> <p>(Optionally, more or less water could be added, depending upon preferred strength).</p> <p>Final brew time: ~1'45"-2'</p>

Competitor #	7
Competitor Name	Alexandre Seguin
Grind setting	7
Filter	Aesir v.2 - paper filter
Ground coffee input	13 g
Grind at	Brewing time
Water temperature	94 C
Aeropress direction	INVERTED
Notes	
Preparation time note	
Brewing recipe	<ol style="list-style-type: none"> <li>1. Weigh 13g of coffee.</li> <li>2. Grind to 400 microns.</li> <li>3. Connect and invert Aeropress to use inverted method and put on scale.</li> <li>4. Put 13g of grinded coffee in inverted Aeropress and tare scale.</li> <li>5. <b>Start timer</b> and add 220g of 94 degree Thirdwave water.</li> <li>6. Rinse filter and lock it in the Aeropress.</li> <li>7. Wait for the 3 minutes mark.</li> <li>8. Invert Aeropress on cup and swirl gently for 3 seconds.</li> <li>9. Wait for the 3:30 mark and press gently all the way down on the Aeropress.</li> <li>10. It should take 45-60 seconds to press all the way.</li> <li>11. Wait for the cup to cool down to your liking and enjoy!</li> </ol>

Competitor #	8
Competitor Name	Paul Stephens
Grind setting	15
Filter	AeroPress standard - paper filter
Ground coffee input	18 g
Grind at	Prep time
Water temperature	88 C
Aeropress direction	
Notes	Metal pitcher for brew
Preparation time note	<p>During prep time,</p> <ol style="list-style-type: none"> <li>1. preheat 300ml of water in the kettle to 88c.</li> <li>2. Inspect coffee beans and remove any quakers and broken beans.</li> <li>3. Grind enough coffee to yield 18g of ground.</li> <li>4. Prepare the Aeropress by inserting two Aeropress filters into a thoroughly dry Aeropress and tightening end cap.</li> <li>5. Place Aeropress upright onto a metal pitcher.</li> </ol>
Brewing recipe	<p>During brew time,</p> <ol style="list-style-type: none"> <li>1. Place Aeropress and pitcher on a scale and zero scale.</li> <li>2. Add coffee grinds and make sure there is 18g, zero scale again.</li> <li>3. Start timer and add 40ml of 88c water to the Aeropress using a swirling motion of the kettle to ensure all grinds are wet.</li> <li>4. Wait for 30 seconds for coffee to bloom.</li> <li>5. Begin pouring water from kettle slowly in a thin stream in the centre of the coffee bed, do not swirl but keep stream absolutely steady, you should be pouring at a rate of 10ml every 5 seconds.</li> <li>6. Stop pouring to achieve a total water weight of 160ml, no more, this should be completed at 1 minute 30 seconds.</li> <li>7. Put kettle down, remove Aeropress from the scale and insert plunger into the top of the Aeropress at 1 minute 45 seconds.</li> <li>8. Plunge slowly all the way to the bottom, finishing at 2 minutes 10 seconds.</li> <li>9. Remove Aeropress from the pitcher and place pitcher on scale and zero the scale.</li> <li>10. Add 95ml of water from the kettle. Serve.</li> </ol>

Competitor #	9
Competitor Name	Ply Pasarj
Grind setting	9
Filter	AeroPress standard - paper filter
Ground coffee input	18 g
Grind at	end of Prep time
Water temperature	82 C
Aeropress direction	INVERTED
Notes	<p>You will need -  scale, carafe, cup for rinsing paper, cupping spoon, paper filter, aeropress, kettle</p> <p>Basic: 18g coffee, 90g water at 82C, Inverted method, 1:08 min brew, bypass ~90g.</p>
Preparation time note	<p>prep time:  - require 18g of coffee, spend around 1 min culling , and discard janky beans, and excess chaff if necessary.  - Coffee can be grind before the prep time is up (or during brew time if deemed necessary)  - ensure aeropress and all glassware are clean  - heat up water, set kettle to 82c, kettle should be around half full (500mL)</p> <p>Carafe should be rinse for cleanliness but does not need to be hot during brewing. Serving vessel should be rinse with hot water for cleanliness but not HOT during service, lukewarm would be best.</p>
Brewing recipe	<p>Detail recipe during 5 min brew time:</p> <ol style="list-style-type: none"> <li>1. Inverted method, set plunger at around 3 mark, set the inverted aeropress on scale, zeroed.</li> <li>2. rinse paper, smooth out paper ridges with a cupping spoon if needed.</li> <li>3. in a dosing vessel, make sure to swirl and shake the vessel to break up the clumps if there is any.</li> <li>4. add 18g of ground coffee</li> <li>5. @0s Start timer - add all 90g of water - this will take around 10-15s depending on kettle  * WATER AT 82C, leave the kettle aside, DO NOT put it back to reheat</li> <li>6. @~15s stir for 20s, back and forth (NOT in circle), not too fast, around 2-3 stroke per second. Make sure to hold the aeropress with other hand for stability.</li> <li>7. @35s stop stir, take aeropress off scale, push the plunger up slowly *BE CAREFUL*, until coffee reach the top of the aeropress</li> <li>8. @45s cap the aeropress</li> <li>9. put the clean carafe on the scale, zero the scale, take carafe off the scale</li> <li>10. @55s flip the aeropress onto the carafe, swirl both the carafe and aeropress to settle the ground.</li> <li>11. @1:08 min plunge slowly, you should be able to finish plunging around 1:30-1:35 min  *note - if there is some air in the chamber then stop at the hissing</li> <li>12. take off the aeropress and put it aside</li> <li>13. weight the coffee you get. This should be around 60-64g</li> <li>14. BYPASS - add 90g of water from the kettle - this will yield around 150-154g of beverage, the minimum needed for the judges.*  *IF for some reason the coffee brewed is less than 60g of coffee that was pressed out, please add enough bypass water to make up to 150g needed for the judges. (Example: 58g of coffee + 92g of bypass water = 150g(ml) of brewed coffee for service)</li> <li>15. SWIRL - swirl the coffee in the carafe for around 1 -1:30 minutes to cool down the content if time permits</li> <li>16. SERVING VESSEL - decant into lukewarm vessel that was rinse with hot water previously during prep time (vessel at room temp is ok but NOT COLD and NOT HOT, quickly rinse the serving vessel with hot water if it is too cold).</li> </ol> <p>This method can be accomplished in 3.5 min - Coffee should be ready in the judging vessel at 4:40min</p> <p>Thank you very much to my brewer. You are the best.</p>

Competitor #	11
Competitor Name	Henryk Przychodzki
Grind setting	15
Filter	Aesir v.2 - paper filter
Ground coffee input	18 g
Grind at	Prep time
Water temperature	86 C
Aeropress direction	Standard direction
Notes	
Preparation time note	
Brewing recipe	<ol style="list-style-type: none"> <li>1. Put filter into filter cap then rinse.</li> <li>2. Add 18g coffee to chamber.</li> <li>3. <b>Start timer</b> and pour 193g water into chamber, pouring directly onto grounds while turning chamber. Finish pouring at 20 sec.</li> <li>4. At 22 sec inset the paddle into the chamber and push it from back to front 3 times, lifting out the paddle at the end of each push.</li> <li>5. At 30 sec insert plunger and lift to create vacuum. Transfer aeropress to different server.</li> <li>6. At 35 sec, start pressing gently and finish at 1 min 05 sec, when you hear the aeropress hiss.</li> <li>7. Pour coffee from second server and enjoy!</li> </ol>

Competitor #	14
Competitor Name	Andrew Maledy
Grind setting	7
Filter	Aesir v.2 - paper filter
Ground coffee input	18 g
Grind at	Brew time
Water temperature	96 C
Aeropress direction	INVERTED
Notes	
Preparation time note	
Brewing recipe	<ol style="list-style-type: none"> <li>1. Prepare Aeropress for Inverted Brewing.</li> <li>2. Place 18g of ground coffee into Aeropress.</li> <li>3. Pour 100g of water on coffee on and <b>start timer. (*start timer AFTER pour 100g of water)</b></li> <li>4. Stir 15-20 times.</li> <li>5. Add water to 220g</li> <li>6. At 1:30 flip Aeropress over cup &amp; begin pressing Aeropress over 15-30 seconds finishing plunge at the 1:45-2:00m mark.</li> </ol>

Competitor #	12
Competitor Name	Taylor Murray
Grind setting	9
Filter	Aesir v.2 - paper filter
Ground coffee input	18 g
Grind at	Prep time
Water temperature	92 C
Aeropress direction	INVERTED
Notes	
Preparation time note	
Brewing recipe	<p>Place 1 filter into the filter cap and pre rinse with room temperature water. set that aside.  Pour 30 grams of room temperature water into a small glass and set that aside as well.  Set aeropress to Inverted position with the plunger right below the number 4 marking.  Put 18g ground coffee into the inverted aeropress.  <b>Begin a timer</b> and immediately pour 50 grams of 92 degree (Celsius) water into aeropress for a bloom (pour should take about 10 seconds)  Once you've poured stir 15 times.  At 30 seconds pour to 200 grams, put the cap on and press out the remaining air in the brewer.  At 2:00 flip and press onto carafe. Press for 30 seconds.  At 2:30 take the brewer off the carafe and add in the 30 grams of room temperature water. Swirl well and serve into room temperature drinking vessel, and most importantly enjoy :)</p>

Competitor #	13
Competitor Name	Andrea Beckham
Grind setting	15
Filter	Aesir v.2 - paper filter
Ground coffee input	18 g
Grind at	Brew time
Water temperature	85 C
Aeropress direction	Standard direction
Notes	Standard Aeropress orientation (not inverted).
Preparation time note	
Brewing recipe	<p>at 0:00 - Add 50g water (85C) in a circular motion  0:05 (immediately after adding water) Stir 3x  Bloom for 45 seconds  at 0:45 - Add 150g water (85C)  0:50 (immediately after adding water) Stir 3x  Brew for 1 min 30 sec  at 2:15 - Stir 3x  at 2:17 (or immediately after stirring) Plunge for 30 sec  Pour back and forth between 2 serving vessels two times  Serve</p>

Competitor #	16
Competitor Name	Thibaut Paggen
Grind setting	9
Filter	Aesir v.2 - paper filter
Ground coffee input	18 g
Grind at	
Water temperature	85 C
Aeropress direction	Standard direction
Notes	Need room temperature water 2 x server
Preparation time note	Preparation time: -Grind the coffee and remove any excess chaff. Weight 18gr ready to use. -Prepare 300gr of water in the kettle, and set the temperature to 85C. -Prepare a second server (that will be called a secondary server) on the side, it will be used during the brewing time.
Brewing recipe	<p>Brewing time:  -Place the Aesir filter on the Aeropress cap and <b>rinse it with room temp water</b>. Thoroughly remove all excess water from it.  -Screw the cap with the filter on the Aeropress and place the whole on a server in a <b>regular position</b> (so NOT inverted). For reference, this server will be called "Primary server" in this recipe.  -Place the primary server and Aeropress on a scale and tare.</p> <p>-At 0'00: Gently pour 70gr of water (even if the kettle hasn't reach its targeted temperature) on the ground while turning the Aeropress around itself to assure an even saturation of the ground. Put the kettle back on its base and make sure the kettle go back to its targeted temperature of 85C.  -At 1'00: Gently pour water up to 200gr.  -At 1'15: Stir the slurry using the Aeropress paddle for 10 seconds. Then leave the paddle in the slurry for another 2 seconds to stop the slurry from spinning.  -At 1'27: Take the primary server and Aeropress off the scale. Then softly place the piston on the Aeropress about half an inch inside just to stop the coffee from dripping down the Aeropress. Give the whole Aeropress one gentle spin.  -At 1'45: Place the secondary server on the scale, tare and take it off the scale. Then switch the two servers by placing the Aeropress on the secondary server. Keep the primary server and the coffee that sits inside on the side.  -At 2'00: Start pushing down in a slow, gentle and consistent way. The total pushing time should take 45 seconds.  -Around 2'45: Stop pressing the piston down as soon as you hear the first crissing of the air being pushed out, don't push all the way. Then take the Aeropress off the server in a vertical way, do not tilt it.  -At 3'00: Weight the beverage mass of the secondary server. If necessary, top up with the beverage from the primary server to reach 150gr, and not more.  -At 3'15: Serve the coffee from the secondary server.  -At 3'30: Enjoy!</p>

Competitor #	15
Competitor Name	Alexander Mills
Grind setting	9
Filter	Aesir v.2 - paper filter
Ground coffee input	13 g
Grind at	Brew time
Water temperature	93 C
Aeropress direction	Standard direction
Notes	Tools needed: - Aeropress - 1 Aesir filter - Cupping Spoon - 2x glass carafe
Preparation time note	
Brewing recipe	<ol style="list-style-type: none"> <li>1. <b>Spritz coffee beans with water before grinding to reduce static if necessary</b></li> <li>2. Place dry Aesir filter in cap and secure cap to Aeropress</li> <li>3. Place Aeropress on carafe in the standard position (do not rinse filter) and pour 13g of ground coffee into the chamber. Shake to settle.</li> <li>4. <b>*start timer</b>, Pour 93C water in concentric circles up to 185g.</li> <li>5. Use cupping spoon to agitate the coffee from the bottom to the top, forward and back motion 3 times. Do not swirl the coffee at all.</li> <li>6. Remove Aeropress and carafe from scale and put plunger into the chamber, pulling up on it slight to create negative pressure to hinder the coffee from dripping into the carafe. Steps 1-6 should be completed in 30s.</li> <li>7. At 2:00, gently swirl the entire Aeropress one time to agitate any crust that has formed. Gently pull on the plunger again to regain the negative pressure.</li> <li>8. At 3:30, press with one hand gently until you see the bed emerge and just before you hear a hiss. This press should take exactly 60s.</li> <li>9. The time should be 4:30, and for the remaining 30s of the allotted brew time simply pour the brewed coffee back and forth between 2 glass carafes. Do this as many times as you can until the 5:00 brew time is completed and the coffee must be presented.</li> </ol>

Competitor #	21
Competitor Name	Jason Kim
Grind setting	15
Filter	AeroPress standard - paper filter
Ground coffee input	14.8 g
Grind at	
Water temperature	96 C
Aeropress direction	INVERTED
Notes	
Preparation time note	<p>Prep:  14.8 g ground coffee (18 clicks on Timemore C2, used RDT), 204.8 F (96 C) Third Wave Water, 220 g water dosed.  Two Aeropress paper filters prepped in cap. ONE fresh Aeropress paper filter nearby for after shakes.  * Reminders:  Be smooth in your transitions. Shakes are recommended over a sink. 1st set of shakes like you're doing a gentle Shake Weight. 2nd set of shakes are gentler/deeper and just to get any stuck grinds off plunger and to help settle the grounds into a FLAT bed instead of a dome from swirling. Be sure every shake, you have one hand on plunger, one hand on chamber, to ensure no "accidental" ejections occur.</p> <p>Video Example of My First Attempt with Third Wave Water (right after my perfected recipe with Brita Filtered Water):  <a href="https://drive.google.com/file/d/1zDyKiMYutqOdsEyw_jAokJ-zBIKZvti_/view?usp=sharing">https://drive.google.com/file/d/1zDyKiMYutqOdsEyw_jAokJ-zBIKZvti_/view?usp=sharing</a></p>
Brewing recipe	<ol style="list-style-type: none"> <li>1) Plunger into chamber until just hitting the top of the "4", not the tip of the circle Invert on scale.</li> <li>2) Dose 14.8 g ground coffee into inverted Aeropress.</li> <li>3) <b>Start timer.</b> Pour, spinning Aeropress to ensure even coating and agitation of grinds, 220 g water.</li> <li>4) Let bloom for 33 seconds.</li> <li>5) At 33 seconds, attach the cap with two <b>dry filters</b> in it.</li> <li>6) Pull the plunger down a tiny amount to create a minor vacuum.</li> <li>7) At 35 seconds, do five VERTICAL "Shake Weight" shakes. <b>*gentle vertical shake. Be careful when you shake hot water. Make sure to hold plunger well</b></li> <li>8) Set brewer down, remove cap, discard the two paper filters, set in a DRY paper filter into the cap.</li> <li>9) Replace cap (wetness on cap will maintain position of filter so it doesn't fall).</li> <li>10) Create another minor vacuum by once again pulling the plunger down a small amount.</li> <li>11) Turn brewer right side up (NOT INVERTED NOW) and place on server.</li> <li>12) Two similar gentler and lengthened VERTICAL shakes to remove any stuck ground coffee from plunger. Also to produce a FLAT coffee bed.</li> <li>13) Rest on table.</li> <li>14) At 2:10, press gently for a target plunge of thirty seconds. 2:40 should be the end.</li> <li>15) Cease plunging when water is no longer above the puck and you hear the first semblance of a "hiss" (should be some space between ground coffee and plunger; you can see if your bed is flatish).</li> <li>16) Stir ten times with a spoon.</li> <li>17) You may now distribute the brew between the three judges.</li> <li>18) Enjoy :). I hope that you love my recipe as much as I do :D.</li> </ol>

Competitor #	10
Competitor Name	Kipton Lade
Grind setting	9
Filter	AeroPress standard - paper filter
Ground coffee input	18 g
Grind at	
Water temperature	185 F
Aeropress direction	INVERTED
Notes	
Preparation time note	<ol style="list-style-type: none"> <li>1. Heat water to 185 degrees F.</li> <li>2. Pour a half cup of water in to the coffee cup used for pressing to charge the cup.</li> </ol>
Brewing recipe	<ol style="list-style-type: none"> <li>1. Place 2 aeropress filters in the basket.</li> <li>2. Rinse filters and set aside.</li> <li>3. Place 18gm of ground coffee (500-600 micrometers) into the inverted aeropress.</li> <li>4. Add 100ml of water at 185 degrees F at t=0.</li> <li>5. Empty the charging water from the coffee cup.</li> <li>6. At 30 seconds stir coffee ten times.</li> <li>7. Remove aeropress from scale and press until the coffee and water mixture is near the top of the aeropress, Screw on filter cap with rinsed filters.</li> <li>8. At t=50 seconds, flip aeropress onto the coffee cup and press for 20 seconds (stop when the first air is heard).</li> <li>9. Top of the coffee cup with 185 degree F water to 150ml total volume.</li> </ol>

Competitor #	19
Competitor Name	Meaghan Biddle
Grind setting	
Filter	AeroPress standard - paper filter
Ground coffee input	16 g
Grind at	multiple settings. See Notes
Water temperature	92 C
Aeropress direction	Standard direction
Notes	H2O: 200ml at 92C 70ml room temp Coffee Grind 6 g at 300-400 6 g at 400-500 4 g at 700-800
Preparation time note	Before brewing: 1. Place filter in filter cap, and rinse with hot h2o 2. Assemble Aeropress to be brewer 'right-side-up': connect brew-chamber to filter-cap (with wet filter). 3. Rinse brew chamber with hot water & <b>dump rinse water into separate waste water vessel (or down drain)</b> 4. Add 70ml room temp h2o to serving vessel 5. Position brew chamber assembly over serving vessel and insert funnel into open end 6. Grind coffee according to specs given above, place all ground coffee together in the same container and give a stir to roughly disperse grinds
Brewing recipe	To Brew: <b>1. Start timer</b> 2. Add ground coffee, then remove funnel 3. Immediately add 40ml hot water and stir vigorously with paddle for 20 seconds, ensuring all grinds are saturated a. (when not stirring, rest the paddle ovetop the Aeropress, preserving the crema for the next pour) 4. At 60 seconds brew time elapsed, add 80ml hot water 5. Gently stir with the paddle 3x clockwise a. When not stirring, rest the paddle ovetop the Aeropress, preserving the crema for the next pour 6. At 2:30 brew time elapsed, add 80ml hot water (keep paddle hovering over slurry and pour water over paddle into brew to capture any crema), set the paddle aside. 7. At 3:30 minutes brew time elapsed, gently place the plunger into the open end of the brew chamber, just enough that the rubber plunger piece is securely in the chamber and level 8. Once plunger is secure, slowly press down on the plunger to drip out coffee, taking about 30 seconds to press. 9. When glasses begging to escape the filter (hiss), ease up on the plunger, but continue to slowly push gasses through for about 2 seconds. Brew time should end at 4: 15

Competitor #	22
Competitor Name	Brad Isaac Carrasco Saurette
Grind setting	12
Filter	AeroPress standard - paper filter
Ground coffee input	15.5 g
Grind at	
Water temperature	96 C
Aeropress direction	
Notes	
Preparation time note	After getting the coffee, filter and water ready. Set up your aeropress on the inverted position with the plunger as far as it can go before coming out.
Brewing recipe	- Set on scale and tare. - Put 15.5 grams of ground (to the specified micron setting) coffee into the aeropress and tare. <b>- Start your timer</b> and add 41g of water off of the boil and stir vigorously reaching the bottom and making sure everything is incorporated for 10 seconds and let bloom until timer is at 40 seconds. - Now add 200g of water at a rate where your done adding water when your timer indicates 1:15 or 75 seconds. - Stir vigorously for 30 seconds making sure you reach the bottom edges. - You should be at 1:45 or 105 seconds now on your timer, attach for filter cap with a pre- wetted paper filter and let sit for 90 seconds. - Your timer should read 3:15 at this point. - Using a vessel that you can press onto adit to the top and flip your aeropress to its pressing position give it gentle swirl to make sure all the beans and water are together and begin to press at a rate where you feel the vessel or cup pushing back at you and continue pressing until you hear a hissing sound an stop there. - Your time should be 4 minutes or just over. - Remove aeropress, give your coffee a thorough mix and enjoy!

Competitor #	27
Competitor Name	KARINE NG
Grind setting	18
Filter	AeroPress standard - paper filter
Ground coffee input	18 g
Grind at	
Water temperature	202F (brew water) & 180F (dilution water)
Aeropress direction	
Notes	Equipment to note: 2x gooseneck kettles - 202F and 180F. 3x coffee dosing cups Aeropress paddle. 2 x decanters. 2 x scales.
Preparation time note	Prep: Heat both water kettle Grind a bit of purge coffee through grinder at the appropriate setting, and toss. Weigh out 18.5g of whole bean coffee
Brewing recipe	Recipe: 18g ground coffee, 180g brew water @202F (coffee output = 150g). Add water @180F to brewed coffee - until total coffee liquid = 195g  Steps: 1. Place paper filter in filter cap, and screw on vessel (be sure to not over-tighten, see that it has no wrinkle) 2. Place aeropress and decanter #1 on scale (Turn the aeropress so that you can see the number markings - you will use this later to guide your pace during push down)  3. Tare grounds catching cup, then grind 18.5g of coffee into grounds cup 4. Weight the ground coffee. Adjust to 18g. 5. Dose the 18g of ground coffee into the aeropress 6. Quick shake to level coffee bed 7. Tare scale 8. <b>Add water and begin timer</b> 9. Pour 202F water as fast as you can, slow down at 165g and stop when reached 180g 10. Use the paddle - dipping pass the coffee crust, push it forward and back until no dry grounds, should take 4 - 6 movements. 11. Move the entire unit off the scale 12. Secure plunger on without pushing coffee through 13. @1:20 slowly & steadily push down 14. Pace: use the aeropress marking as guide 15. @1:25, liquid level at "2" 16. @1:15, liquid level at "1" 17. Keep pushing at the same rate, and stop once you hear the first few hisses/bubbles. 18. Tare decanter #2, pour in coffee liquid (should = ~150g) 19. Add in 180F water to the brew until 195g. 20. Swirl and serve.

Competitor #	23
Competitor Name	Pedro Furtado
Grind setting	15
Filter	Aesir v.2 - paper filter
Ground coffee input	16 g
Grind at	
Water temperature	88 C
Aeropress direction	INVERTED
Notes	
Preparation time note	Aesir V2 filter rinsed, soft side to inside
Brewing recipe	<ol style="list-style-type: none"> <li>1. Insert the piston passing the number 4</li> <li>2. *start timer, Add coffee and 100g of water into chamber</li> <li>3. Stir 10x (stick like Krueve brewstick ou metal straw)</li> <li>4. Add 100g of water into chamber.</li> <li>5. Push up slowly until the crust reach the bottom.</li> <li>6. Replace cap on top of the chamber and wait.</li> <li>7. Pour 40ml of the same water into the server and let it chill</li> <li>8. At 2min start pressing for 30s.</li> <li>9. Stop pressing before air comes out (hissss).</li> </ol>

Competitor #	20
Competitor Name	Michael Packard
Grind setting	5
Filter	Able Disk Standard - metal filter
Ground coffee input	17 g
Grind at	
Water temperature	86 C
Aeropress direction	INVERTED
Notes	
Preparation time note	
Brewing recipe	<p>Aeropress brewer in the inverted position.  Add 50mL of water and wait for 30 seconds.  Add 150mL of water and stir for 20 seconds.  Let steep for an additional 40 seconds.  During this time place metal filter and filter cap.  Once filter and filter cap is on press out any remaining air in the Aeropress.  At the end of the 40 seconds invert onto a server and press the plunger (this should take no more than 30 seconds to plunge).  Pour the coffee from the server into a mug to allow for a reduction in heat.</p>

Competitor #	24
Competitor Name	Daniel Walsh
Grind setting	
Filter	AeroPress standard - paper filter
Ground coffee input	13 g
Grind at	
Water temperature	205 F
Aeropress direction	INVERTED
Notes	I use a standard aeropress filter as well as an able disk standard filter.
Preparation time note	
Brewing recipe	<p>Pre wet the paper filter and then place the able disk on top of the wet filter.</p> <p>Using the inverted method, put the 13g of ground coffee in the chamber.</p> <p>Start timer and pour 200g of water into the chamber in 10 seconds.</p> <p>Attach filter cap and press put excess air</p> <p>At 2:00 flip aeropress and swirl twice.</p> <p>At 2:10 start pressing</p> <p>Press for 30 seconds and stop at the hiss.</p>

Competitor #	25
Competitor Name	Dave Upshaw
Grind setting	7
Filter	Aesir v.2 - paper filter
Ground coffee input	12.5 g
Grind at	
Water temperature	96 C
Aeropress direction	Standard direction
Notes	
Preparation time note	- Filter in Cap Rinsed - 12.5 g Coffee
Brewing recipe	- <b>Start timer</b> and Pour 207g Water in quick circles making sure to wet all coffee - Put on plunger without pushing any coffee through (put in angle and slightly pull up to create vacuum) - At 1:30 take plunger off and stir back and forth one time - Plunger back on. - At 2:30 start to press - Total press time to finish at 3 min (Slow gentle press) Stop once all liquid through and hissing starts no need to press the puck.

Competitor #	26
Competitor Name	Quinn Fortin
Grind setting	9
Filter	Aesir v.2 - paper filter
Ground coffee input	18 g
Grind at	
Water temperature	88 C
Aeropress direction	
Notes	
Preparation time note	
Brewing recipe	1. Rinse filter thoroughly 2. Screw on cap tightly 3. Add coffee and shake flat 4. <b>*start timer</b> , Add 50g of water pouring in circles 5. Stir gently 8 times front to back 6. At 0:30 seconds add 100g of water for a total of 150g 7. At 1:00 give it a gentle swirl and plunge slowly aiming for the least amount of resistance (should take about 1 minute) 8. Add 45g room temperature water 9. Stir and serve

Competitor #	18
Competitor Name	Josh Cook
Grind setting	7
Filter	AeroPress standard - paper filter
Ground coffee input	15 g
Grind at	
Water temperature	170 F
Aeropress direction	Standard direction
Notes	
Preparation time note	- Thoroughly preheat your carafe and serving cup(s) - Grind 15g coffee to 400-500 microns
Brewing recipe	- Standard Aeropress method - Rinse one filter and attach to Aeropress - Add 15g coffee to Aeropress 00:00 - 00:05 - Add 56g 170f water to Aeropress within 5 seconds 00:05 - 00:12 - Stirr aggressively (with standard AP paddle) 18 times back and forth until 12 seconds 00:12 - 00:30 - allow to bloom until 30 seconds 00:30 - 00:45 - pour to reach total 222ml within 45 seconds 00:45 - 01:30 - place plunger on top to create vacuum seal 01:30 - 01:35 - swirl 3 times (3 full circles) 01:35 - 01:45 - allow to settle 01:45 - 02:25 - press with even pressure 02:25 - stop at hiss and remove Aeropress 02:30 - add additional 10g bypass water at (170f) 02:35 - swirl carafe a few times and serve

Competitor #	17
Competitor Name	Kunie Inaba
Grind setting	9
Filter	Aesir v.2 - paper filter
Ground coffee input	18 g
Grind at	Prep time *grind extra for sifting.
Water temperature	88 C
Aeropress direction	Standard direction
Notes	- Things I used - 1. Scale and grinder 2. Aeropress 3. Aesir filter 4. Kruve sifter & 300µm screen 5. Pouring kettle 6. A mug for pre-wet filter and resting spot after pressing aeropress 7. Big Carafe for brewed coffee in 8. Stir spoon 9. Thermometer
Preparation time note	- Prepping 10 min - 1. Heat up the water 2. Grind 25g of coffee at @8.5 on EK43 (Purposely grinded extra beans, just in case) 3. Shift and take out under 300µm grinds 4. Measure 18g of coffee bigger than 300µm 5. Make sure hot water is at 90°C at the end of the prep time
Brewing recipe	- 5min starts - 1. Set a paper filter on the holder, and rinse well with lots of hot water (To remove paper smell) 2. Preheat carafe with new hot water (not the same water used for rinsing a filter) 3. Set the filter holder on the chamber, and shake off extra water, then set it on the carafe. Upright position 4. Put grinded coffee in the chamber, using an aeropress funnel. Make the coffee bed level.  5. 0:00 - 0:15 Bloom 45g, 88°C gentle circulation pour. aim to keep within 5mm away from the inside chamber wall. (try to keep coffee bed flat) 6. 1:00 - 1:20 Start second pour up to 150g. same gentle circulation pour 7. 1:20 - 1:25 up to 200g faster straight pour into the center. 8. From 1:00 - 1:25, it's a continuous pour 9. 1:30 Set the plunger on top 10. 1:45 - 2:20 Press. Stop at hiss 11. Add 45g bypass water 12. Swirl the carafe/stir and cool it down to 70°C 13. Then, serve in tasting cups!!