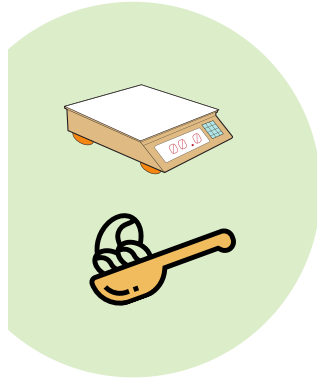


BREW WITH AN AEROPRESS

QUICK, EASY, FORGIVING, VERSATILE, GREAT FOR TRAVEL



STEP 1: WEIGH/SCOOP YOUR BEANS

There are many ways to brew with an Aeropress and you can't really go wrong, I like 15 grams of coffee and 250 grams of water. If using the Aeropress scoop, this is roughly one full scoop.

STEP 2: GRIND

Looking for a Fine to Medium grind because of the short brew time. For comparison, a standard preground coffee is considered medium. I use a Baratza Encore and grind on a 12.



STEP 3: BREW

There are all sorts of ways to brew using an Aeropress and I have tried many. I like this simple and quick recipe.

Set the brewer with a prewet filter on your cup. 15 grams into the brewer, 250 grams of water just off the boil, give it a stir for 5 to 10 seconds. Let it sit for 1 minute, no need to cover with the plunger, heat loss will be minimal. After 1 minute, place plunger and plunge for about 30 seconds.

STEP 4: ENJOY

Give your coffee a little stir, it helps mix it all up and release more wonderful aromas. Sit back and enjoy.

