



AeroPress

Using an AeroPress is a fast, easy and convenient way to brew excellent coffee at home.

BARISTA TIP: If you grind your own a scoop of beans equals a scoop of grinds.

The key to getting good results are: using high quality, fresh beans; grinding the coffee correctly; using clean equipment; pouring correctly; using the right amount and temperature of water.

You'll need an AeroPress brewer, AeroPress filter, a grinder, timer and a mug for your coffee.

Inverted Method

1. Set your grinder for a "fine drip" grind and grind enough for 2 scoops (about 34g).
2. Place the plunger upside down inside the brewing tube with the black rubber part touching the bottom of the number 4 circle and the top of the plunger on the table.
3. Rinse the filter with hot water and preheat the inverted brewer.
4. Add your coffee into the inverted AeroPress. Set your timer for 1 minute.
5. Next, start timer and pour hot water about (60 seconds off the boil or about 85 degrees C) into your brewer, saturating the grounds, and pouring to the top of the 3 level.

BARISTA TIP: Use 80 degree C for dark roasts and 85 degree C for lighter roasts



beanmiles

Artisan Coffee Roasters

BARISTA TIP: Gentle pressure is the key to easy AeroPressing.

BARISTA TIP: If pressing is difficult try pressing more gently and/or use a coarser grind. For single scoop pressings you can use a fine grind even an espresso grind.

BARISTA TIP: You can make a full carafe of coffee using your AeroPress. Two 3 scoop or 4 scoop pressings topped off with hot water will fill most carafes.

6. Use the AeroPress paddle to give a thorough stir.
7. Next, pour enough water to bring the level to above the level 2 circle.
8. Place the rinsed filter and black cap on top of brewer and screw it tightly.
9. When your timer goes off, tip the brewer to a 45 degree angle and spin it for 10 seconds
10. Flip the brewer on top of your mug and plunge with gentle and steady pressure, stopping when the plunger bottoms on the coffee.
11. Carefully flip the brewer upright and dilute the brew to taste with hot water – we recommend starting with 50/50 ratio and adjusting for preference.
12. Enjoy your coffee.

