

# AEROPRESS

YOU'LL NEED:

- AEROPRESS
- AEROPRESS FILTER
- MUG/VESSEL
- GRINDER
- GOOSENECK KETTLE
- GRAM SCALE
- TIMER

| DOSE | GRIND       | BLOOM                  | POUR                       | DEPRESS                      | END TIME/<br>OUTPUT     |
|------|-------------|------------------------|----------------------------|------------------------------|-------------------------|
| 16g  | MEDIUM-FINE | 30g over<br>30 seconds | 230g over :30,<br>wait :30 | Even<br>pressure<br>over :40 | 2:15 - 2:30<br><br>260g |

Begin by grinding 16g of coffee on a medium-fine grind setting. In your gooseneck kettle, heat your filtered water to a temperature between 195°-205°F (91°-96°C). Place the paper filter into the AeroPress cap and use hot water to rinse filter. Twist the cap onto the AeroPress and add coffee to AeroPress chamber, using provided funnel to avoid spilling. Place the chamber onto your mug or vessel, set both on your scale, and tare the scale out.

Start timer and saturate grounds with 30g of water for :30 (“bloom”). Over the next :30, pour 230g of water (“pour”) and carefully move the AeroPress and mug/vessel off the scale to a stable countertop, leaving the timer running.

At 1:30, use the long end of the AeroPress stirring tool to break the crust and agitate the coffee grounds, one-half turn clockwise, and three turns counterclockwise. Place the plunger into the chamber and apply even pressure for ~:40, or until you hear a hissing sound (“depress”). If agitated properly, the grounds should form a small mound inside the chamber of the AeroPress. Total brew time should be between 2:15 and 2:30.

