

# AEROPRESS




The AeroPress is a fun brewing device that let you easily brew a single cup of coffee, cleaner than a French Press but heavier than a filter pour-over.

To get the most out of your freshly roasted coffee, you should have a good burr grinder, a scale, a timer and clean, filtered water heated to 92-95C.

- 1.** Weigh out 16 g of coffee and grind on a medium setting. The grind size has an impact on taste so experiment on your own grinder for best results.
- 2.** Place the filter paper into the lid, rinse the filter under water and screw it on the AeroPress.
- 3.** Put coffee in the AeroPress chamber and let it rest on top of a cup or server. Place on a set of scales and tare.
- 4.** Add 40-50 g water and swirl the AeroPress for a few seconds, mixing the coffee and water together.
- 5.** After 15 seconds pour water until reaching 230 g.
- 6.** At 60 seconds, put the plunger on and press down slowly. Leave the last cm in the chamber, as this does not taste very nice.

Let the coffee cool for a few minutes and enjoy!

**COFFEE COLLECTIVE**

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