

A close-up photograph of an Aeropress coffee maker. The device is a clear plastic cylinder with a black plunger at the top. It is filled with a dark brown coffee and a thick layer of white foam. The word "AEROPRESS" is printed vertically in white on the side of the cylinder, with four small circles containing the numbers 1, 2, 3, and 4. The Aeropress is sitting on a clear glass mug that also contains some coffee. The background is a plain, light-colored wall.

COFFEE COLLECTIVE
BREW GUIDE

AEROPRESS

The AeroPress is a fun brewing device that lets 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 92-95°C.

recipe



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, SCREW IT ON AND RINSE WITH HOT WATER.

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 POUR IN 230 G OF WATER MAKING SURE THE COFFEE AND WATER ARE MIXED WELL.

5 INSERT THE PLUNGER, PULL IT UP SLIGHTLY TO CREATE A SMALL VACUUM, SO COFFEE DOESN'T DRIP THROUGH.

6 AT 60 SECONDS, REMOVE THE PLUNGER AND STIR 3 TIMES WITH A SPOON FROM FRONT TO BACK.

7 RE-INSERT PLUNGER AT 1:10, REMOVE THE SCALE AND PRESS DOWN SLOWLY FINISHING AROUND 1:30.

LET THE COFFEE COOL FOR A FEW MINUTES, SWIRL AND ENJOY!

FOR THE XL USE 32 G COFFEE TO 460 G WATER, FOLLOW THE SAME RECIPE BUT FINISH PLUNGING AT 1:50.