

AEROPRESS



1. MEASURE THE COFFEE

- Measure out 14 grams of coffee - that's about a 2 tablespoons (tbs) of whole bean coffee
- Heat up .25L or about 8oz of hot water (near boiling)

2. GRIND THE COFFEE

- Grind your 14 grams of coffee on a fine setting. It will resemble the size of white granulated sugar.

3. START THE BREWING

- With filter and filter holder locked in, place your 14g of coffee into the Aeropress.
- Set your Aeropress on top of your mug
- Start your timer for 2 minutes
- Add 1oz or 30g of hot water to the top of coffee grounds and let it rest for 15 seconds. This is called the bloom.
- After the bloom, pour the remaining 7oz of hot water into your Aeropress.
- Carefully place the plunger into the top of Aeropress without pushing down.
- After the 2 minute timer goes off, carefully press all the way down, pushing the coffee out.

4. FINISH THE BREWING

- Once all the coffee has been pressed out, remove the filter holder from the aeropress and dispose of the coffee ground and filter. This is easiest done when it is still warm.

5. ENJOY!

- Your coffee is already in your mug! Sip and enjoy!