



JOEPRESSO

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BREWING NOTES

ROAST

We feel that the best espresso using a JOEPRESSO is made from Medium to Dark Roast, with Medium-Dark being our preference.

GRIND

You can use JOEPRESSO with pre-ground coffee, though it is usually a little too coarse. Ideal grind size requires a little experimentation and depends on several factors, including how much pressure you apply to the AeroPress, amount of grinds used, and your desired extraction time.

RATIO

A ratio of input coffee grinds to output drink of 1:1 to 1:3 is standard for espresso, with 1:2 being the most common. Coffee grinds will retain/absorb about an equal amount of water during extraction, so to achieve a 1:2 output ratio you need to use an input ratio of 1:3. For example, for 14 grams of coffee grinds you would use 42 grams of water for an end result of 28 grams of espresso.

The filter basket holds approximately 14 grams of coffee, but you can fill it with less if desired. Filling the basket all the way and adding water up to the top of the handle on the shower screen will approximately yield the ratio described in the example above without having to weigh the coffee and water.

WATER TEMPERATURE

Though boiling water will yield higher extractions we recommend following AeroPress guidelines for temperature. JOEPRESSO is made in such a way that only the stainless steel and a food safe gasket come into contact with the coffee. Let the parts cool or cool them by running cold water over them before cleaning.

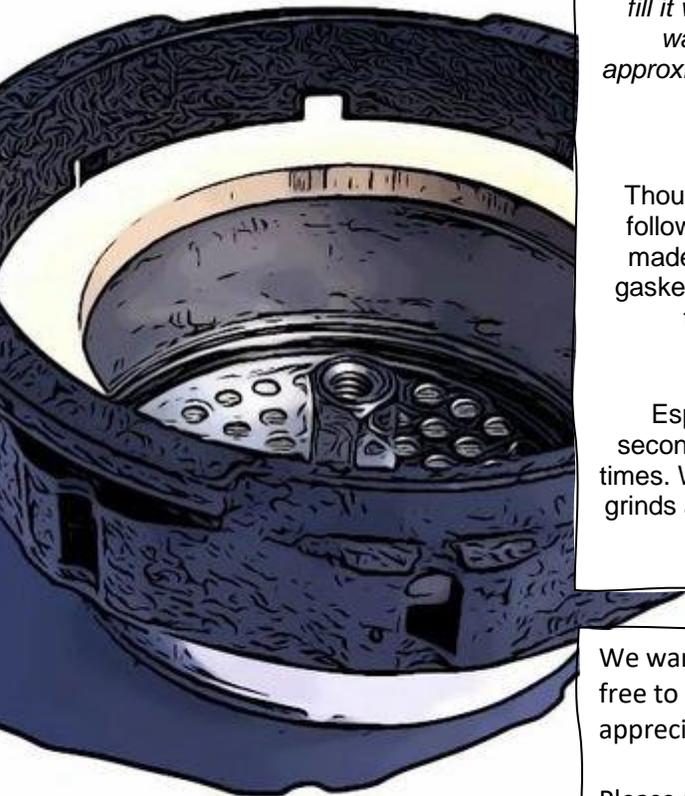
PRE-INFUSION AND EXTRACTION TIME

Espresso is usually made with an extraction time of 25 to 35 seconds, but some low-pressure extractions use longer extraction times. We suggest a 5-15 second pre-infusion time, where the coffee grinds are exposed to water and allowed to bloom before extracting.

We want to thank you for being a part of JOE's journey! Please feel free to reach back out to us with any questions or comments. We appreciate your feedback and hope JOE treats you well!

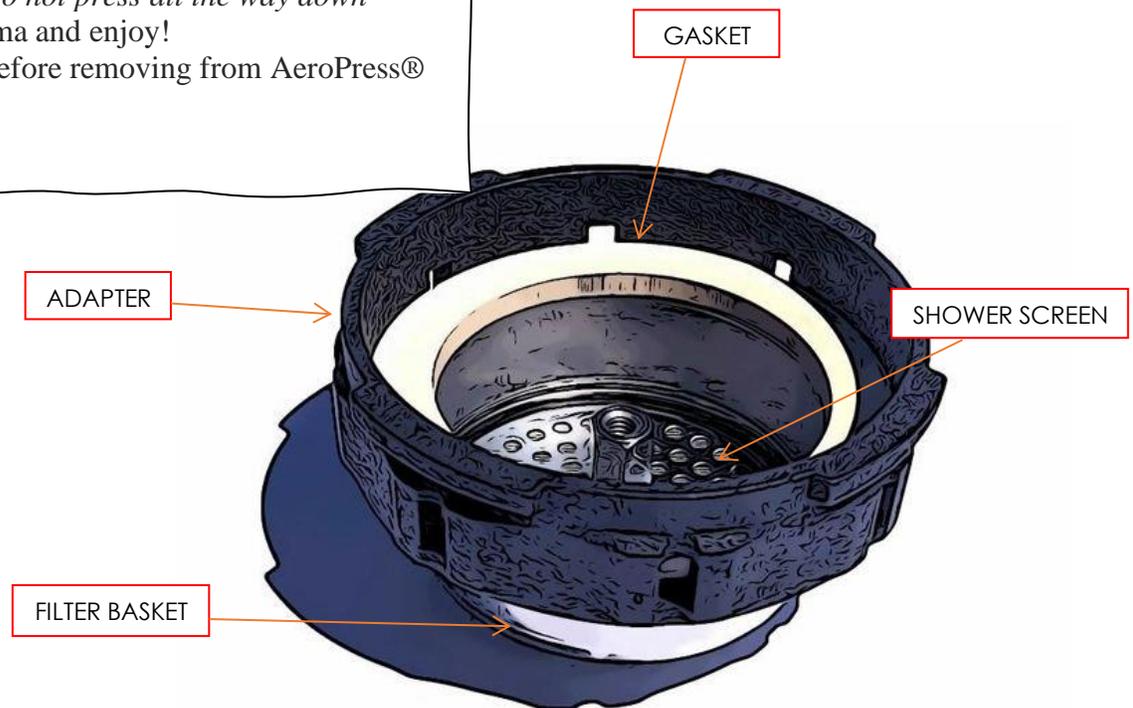
Please submit all reviews and feedback via Facebook messenger or our website JOEPRESSO.com

Roman and Meli



INSTRUCTIONS

- Fill filter basket with desired amount of coffee
- Use shower screen, or a tamper/leveler (*not included*), to level and compact the coffee
- Place shower screen on top of coffee
- Place filter basket into the adapter
- Place gasket on top of the filter basket, inside adapter
- Attach adapter to AeroPress®
- Fill AeroPress® with hot water
- Place plunger into the AeroPress® pressing gently until you see the first drop coming out of the filter basket
- Ease up on pressure and let pre-infuse for a desired time
- Now press as hard as is reasonably safe and you are comfortable with. *This is the extraction period. You can stop when you hear air coming out of the filter basket, it will usually sound like a woosh sound. Do not press all the way down*
- Admire the crema and enjoy!
- Let parts cool before removing from AeroPress® and cleaning



WARNING AND DISCLOSURE

- Use caution when working with hot liquids, improper use may cause burns and injury.
- Let the product cool or run under cold water for 30 seconds before touching metal parts.
- Cup may break during use and cause burns and injury, use at your own risk.
- Product has not been tested for safety and quality, use this product at your own risk.
- The manufacturer/distributor/and their affiliates will not be held liable for any damages resulting from the use of this product, please do not use the product if you do not accept these statements.