



AEROPRESS

1. Wipe the press components clean
2. Heat >170g (6oz) of water to 200-205 degrees
3. Grind Fresh: Fine to Medium
 - a. 1:16 Coffee to water ratio = 10g
 - b. Grind medium to course (too fine clogs screen)
4. Put inverted press on scale, add coffee
5. Put filter in cap and wet
6. Tarre (Zero out) the scale
7. Start a stop watch.
8. Add 50g of water.
9. @ .15 sec stir very gently 3 times back and forth
10. @ .15-.30 sec: pour remaining water, total of 170 g
11. @.30-.50: brew, stir 3 more times at .50
12. @ 1min attach filter cap, let brew
13. @ 1:40 flip the brewer on top of vessel
14. @ 1:40 – 2:00 press
15. Stop pressing when air starts coming out, do not compress the grinds
16. Remove filter, plunge grinds into garbage.
17. Separate press components, rinse and air dry