

Aero Press Instructions



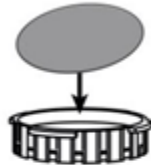
We aren't coffee drinkers but wanted to provide you with the best cup of coffee for your stay. I enjoy a nice mocha occasionally and I am quickly becoming addicted to having one of these every day at the cabin. Bring along your favorite hot chocolate flavour (available at Bulk Barn) and enjoy a mocha during your stay. My favourites are peppermint and salted caramel. Don't forget the whip cream!

[Why we chose the Aero Press...](#)



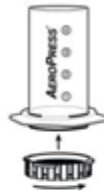
Step 1

Push plunger out of chamber.



Step 2

Put filter in filter cap.



Step 3

Twist filter cap onto chamber.



Step 4

Stand chamber on sturdy mug and put one rounded scoop of fine drip grind coffee in chamber.



Step 5

Shake to level coffee.



Step 6

Add water up to Level 1 on the chamber. **175°F (80°C) water for hot brewing** or tap water for cold brew.



Step 7

Stir about **10 seconds for hot brewing** or **1 minute for cold brew**.



Step 8

Insert plunger and press gently, pausing when you feel resistance, until plunger reaches grounds.



Step 9

Remove filter cap, push plunger to eject used coffee and rinse seal.

Step 10

Espresso style:

Drink as is.

American coffee:

Add water to fill an 8 oz. (237 ml) mug.

Latte:

Add milk to make an 8 oz. (237 ml) latte.

Cold brew:

Add tap or ice water to make an 8 oz. (237 ml) mug of cold brew.

**Our mugs are 10-12 oz and you'll need to adjust accordingly.*