

AeroPress¹

What you need:

AeroPress and filter

Burr grinder

Digital Scale and Timer

Kettle with a pouring spout

Your favorite 10 oz. mug

Amount of Coffee:

18 grams

Grind Size:

Varies, but generally medium (10-14 on a Baratza Encore)

Water:

250 grams of 205°F

Brew Time:

2 minutes

Steps:

1. Place filter inside of filter cap and screw it onto the AeroPress. Put the AeroPress on top of your coffee mug. Pour water through the brew chamber to preheat the brewer and rinse the filter. Discard rinse water.
2. Weigh 18g of coffee. Grind around medium (10-14 on a Baratza Encore). Place AeroPress on top of a coffee mug. Pour ground coffee into the brewing chamber. Shake to level the coffee bed.
3. Place everything on scale, & tare to zero with cup/range server underneath the AeroPress.
4. Start a timer and pour water to the "1" mark (appx. 83g of water). Stir for 30 seconds.
5. Now pour to the "2" mark (appx. 167g of water). Stir again continue to stir after pouring in water until you reach 1:00.
6. Add the final amount of water, filling the chamber to the "3" mark (appx. 250g of water). Stir and again stir until you reach 1:30.
7. Add top chamber and remove everything from the scale. Begin to press down slowly on the plunger for about 20 to 30 seconds and stop pressing when you hear a hissing sound. General brew time is between 1:45-2:00.
8. Enjoy!

¹ This is an adjusted version of PT's Coffee AeroPress brew guide.