

# Aeropress

The latest in brewing innovation. A team favourite and great lightweight travel companion. Combines immersion and pressure for extraction.

Resulting brew: rich, sweet  
and clear

Body: light — medium

Acidity: medium

Effort: medium

Grind: medium — fine

Best with: complex,  
sweet and/or bright coffees,  
e.g. Kenya, Ethiopia, Panama,  
Costa Rica.



1: Ensure all equipment is dry. Turn Aeropress upside down. Place the plunger inside the brewing tube with the black rubber part fastened at number 4. Place the paper filter inside the black filter cap, run hot water through the filter. Set aside filter.

3: Pour 100ml of water 30sec off the boil over the coffee until it reaches number 2 within the chamber. Use the paddle to stir the coffee. Ensure there are no dry spots. Allow for coffee to bloom. Add another 100ml of water and stir in alternate directions. Allow 50sec for the coffee to extract.

# brewing

2: Use funnel to add 18g of ground coffee into Aeropress chamber. Take care not to spill any grounds.

4: Fasten and lock the filter cap to the chamber.

5: Hold the AeroPress securely. Carefully flip it over to rest on a sturdy cup or pitcher. Plunge slowly for 30sec until all brewed coffee has made its way through or until you hear a hiss.

Pour and enjoy

# guide