

# Brewing Instructions Aeropress

Looks like a syringe. But it delivers an excellent coffee. It can be either an infusion or percolation method of brewing. It can allow you a good degree of control over most of the other variables which can affect the result.

For best results you will need the following:

- A decent set of digital scales. Ideally able to weigh as little as 0.1g. The ones you use to weigh your luggage probably won't work as well.
- Great water
- Fabulous coffee  
Ideally whole bean which you can grind yourself (medium fine grind) or one which has been recently roasted (check the roast date) and ground specifically for aeropress.
- An aeropress

## METHOD N°1

- START WITH A RATIO OF 60g PER LITRE OF WATER
- FIT A FILTER PAPER INTO THE HOLDER AND ATTACH TO THE AEROPRESS
- PLACE ON YOUR DESIRED CUP OR JUG
- PRE-WASH THE FILTER USING HOT WATER. THIS WILL WARM EVERYTHING AND WASH THE PAPER TASTE FROM THE FILTER PAPER
- WEIGH OUT YOUR COFFEE
- FOR 250ML TRY 15G OF COFFEE
- USE WATER JUST BEFORE IT COMES TO THE BOIL OR A COUPLE OF MINUTES OFF THE BOIL.
- POUR ENOUGH WATER TO JUST COVER THE COFFEE AND LEAVE FOR 30 - 40 SECONDS
- STIR
- TOP UP TO THE DESIRED WEIGHT/LEVEL AND THEN FIT THE PLUNGER
- WAIT 90 SECONDS.
- PLUNGE SLOWLY
- POUR AND ENJOY

## METHOD N<sup>o</sup>2

- START WITH A RATIO OF 70g PER LITRE OF WATER
- WARM YOUR CAFETIERE AND PLUNGER
- WEIGH OUT YOUR COFFEE
- FOR 500ML OF TRY 35G OF COFFEE
- USE WATER JUST BEFORE IT COMES TO THE BOIL OR A COUPLE OF MINUTES OFF THE BOIL.
- POUR ENOUGH WATER TO JUST COVER THE COFFEE AND LEAVE FOR 30 - 40 SECONDS
- TOP UP TO THE DESIRED WEIGHT/LEVEL
- WAIT 4 MINUTES.
- USING A COUPLE OF DAMPT TEASPOONS, SCRAPE OFF THE CRUST WHICH HAS FORMED ON THE TOP (THIS WILL TAKE A FEW GOES)
- LEAVING THE PLUNGER OFF THE CAFETIERE. WAIT ANOTHER FEW MNUTES
- THEN PLUNGE SLOWLY BUT NOT ALL THE WAY DOWN
- POUR AND ENJOY

## METHOD N<sup>o</sup>3

- START WITH A RATIO OF 70g PER LITRE OF WATER
- WEIGH OUT YOUR COFFEE

- FOR 500ML OF TRY 35G OF COFFEE
- USE COLD FRESH FILTERED OR BOTTLED
- TOP UP TO THE DESIRED WEIGHT/LEVEL
- STIR AND PLACING THE PLUNGER BACK (WITHOUT TOUCHING THE COFFEE)
- PLACE IN THE FRIDGE FOR MIN 12 HOURS. THEN TASTE.
- LEAVE IN THE FRIDGE UNTIL DESIRED TASTE.
- POUR AND ENJOY
- SWITCH IT UP BY ADDING A FABULOUS TONIC AND A SHUSH OF CITRUS ZEST

## METHOD N<sup>o</sup>4

- START WITH A RATIO OF 280g PER LITRE OF WATER
- WEIGH OUT YOUR COFFEE
- FOR 500ML OF TRY 140G OF COFFEE
- USE COLD FRESH FILTERED OR BOTTLED WATER
- TOP UP TO THE DESIRED WEIGHT/LEVEL
- STIR AND PLACING THE PLUNGER BACK (WITHOUT TOUCHING THE COFFEE)
- PLACE IN THE FRIDGE FOR MIN 12 HOURS. THEN DILUTE TO TASTE.
- POUR AND ENJOY
- SWITCH IT UP BY ADDING A FABULOUS TONIC AND A SHUSH OF CITRUS ZEST