

AEROPRESS

A Guide to Home Brewing

SOME BACKGROUND

A space-age contraption with gravity-defying aspirations, the AeroPress was invented by Aerobie just 38 miles from our Oakland roastery. Aerobie is responsible for creating the long-flying “superdisc” that broke Guinness World Records when it soared 1,333 feet into the air. (Take that, frisbee!) The same mastery of aerodynamics comes into play here, with this peculiar and lovely device for brewing coffee.

YOU WILL NEED:

- AeroPress
- AeroPress filters
- AeroPress funnel
- Kettle
- Grinder
- Scale
- Timer
- Stirring tool
- Coffee cup

Brew time: 1:30-2 mins

1 STEP 1

Bring 200g of water to a boil. Weigh out 15-18 grams of coffee (depending on your preferred strength). Grind to a texture slightly finer than sea salt.



2 STEP 2

Insert a paper filter into the AeroPress's detachable plastic cap.

3 STEP 3

Use some of your hot water to wet your filter and cap.

4 STEP 4

Assemble your AeroPress. Make sure the entire assembly is dry, since any residual moisture can compromise the device's seal.

5**STEP 5**

Place it on your scale with the flared end up, then tare the weight. The numbers should appear upside-down. It's possible to attach the black filter cap and place it right side-up, but this tends to cause leakage and make accurate brewing difficult.

6**STEP 6**

Add your ground coffee. Be careful not to spill any grounds into the ring-shaped gutter at the top of the AeroPress.

7**STEP 7**

Start a timer. Add twice the weight of water than you have grounds (e.g., for 15 grams coffee, add 30 grams water). The water should be about 89-93 degrees Celsius, not boiling.

**8****STEP 8**

Start Steering. Make sure the coffee is saturated evenly, tamping slightly and let it sit for 5-7 seconds

9**STEP 9**

Use the remainder of the hot water to fill the chamber.

10**STEP 10**

After a minute has elapsed, stir grounds a few times to agitate.

**11****STEP 11**

Fasten the cap, ensuring it locks into the grooves tightly. Flip the whole assembly over with haste and control. Position it atop your brew vessel and begin applying downward pressure. You will experience about 10kg of resistance here. If the pushing feels too easy, your grind is likely too coarse; if it's very hard to push, chances are the grind is too fine. Your coffee is fully brewed once it begins to make a hissing sound. This means there is no more water to push through the device.