


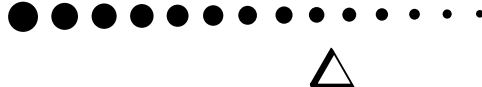




Aeropress



Aeropress Brew Guide

The aeropress is an easy to use, lightweight and portable device that helps you get the most from your home brewing. It's also the perfect travel companion!

YOU'LL NEED:

- | | | |
|---|--|-----------------------|
| 15g
 | COARSE
 | – Aeropress |
| | | – 2 Aeropress filters |
| | | – Kettle |
| 93°C
 | 230g
 | – Digital Scales |
| | 4m
 | – Grinder |
| | 1
 | |

01. Invert & Heat

02. Prepare Filter

03. Coffee & Water

START



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Page 2

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04. Stir

START >

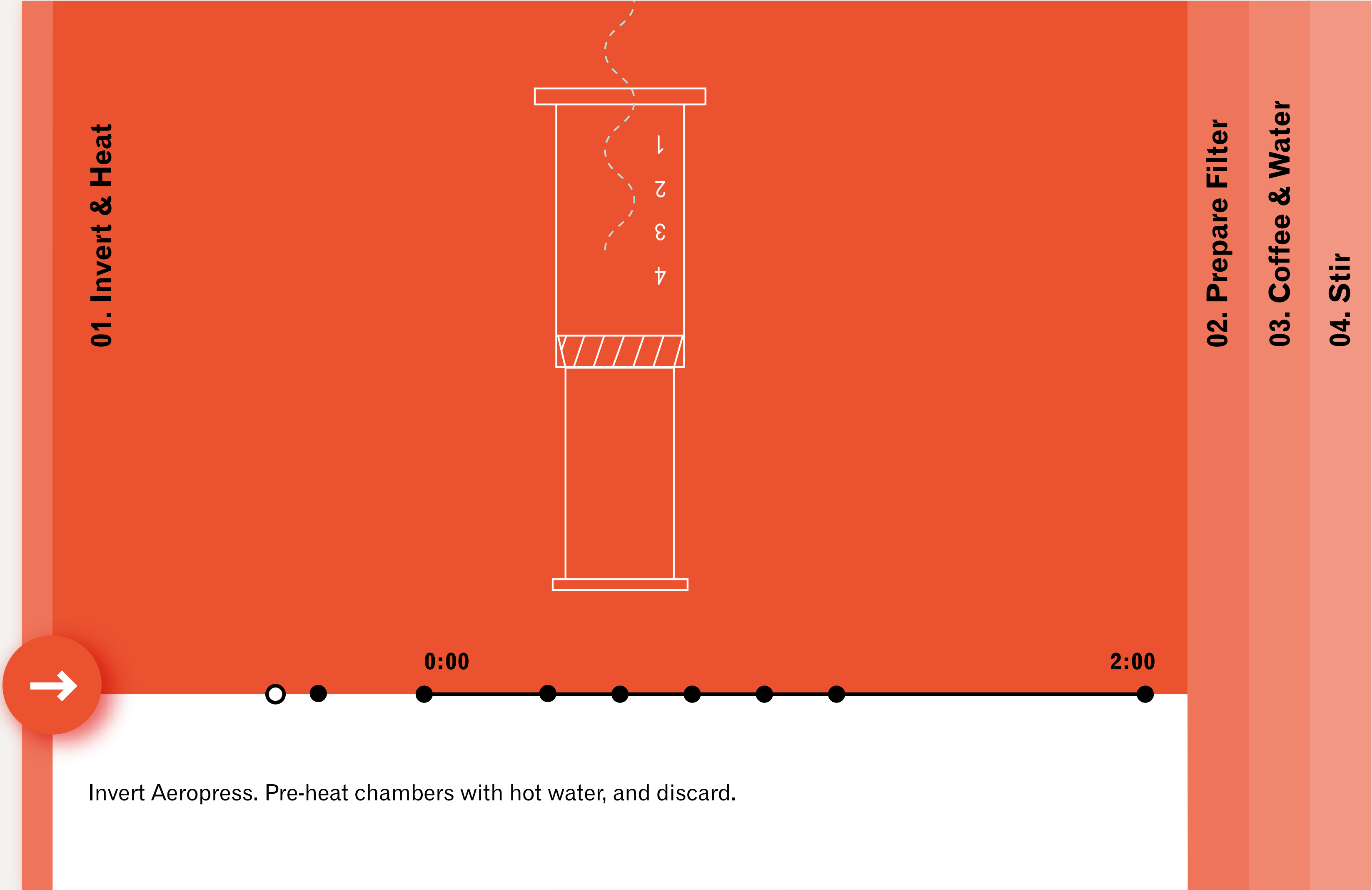
0:00

2:00

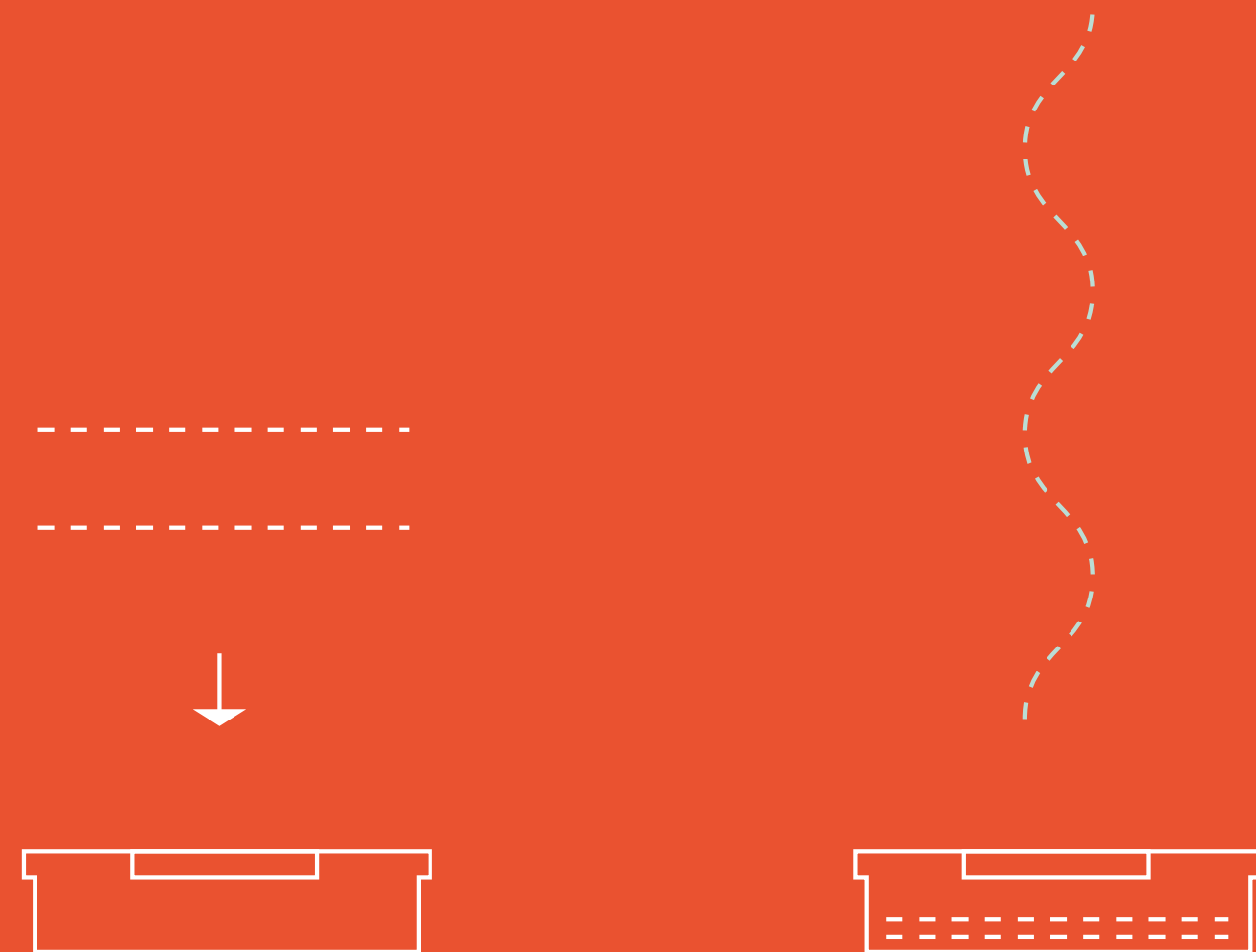
Invert Aeropress. Pre-heat chambers with hot water, and discard.

The start button and the 'next step' bar are to move across the page when the user clicks start.

The start button morphs into the 'next' button and the bar becomes lighter and shorter as it moves towards its new position.



02. Prepare Filter



03. Coffee & Water

04. Stir

05. Attach Cap

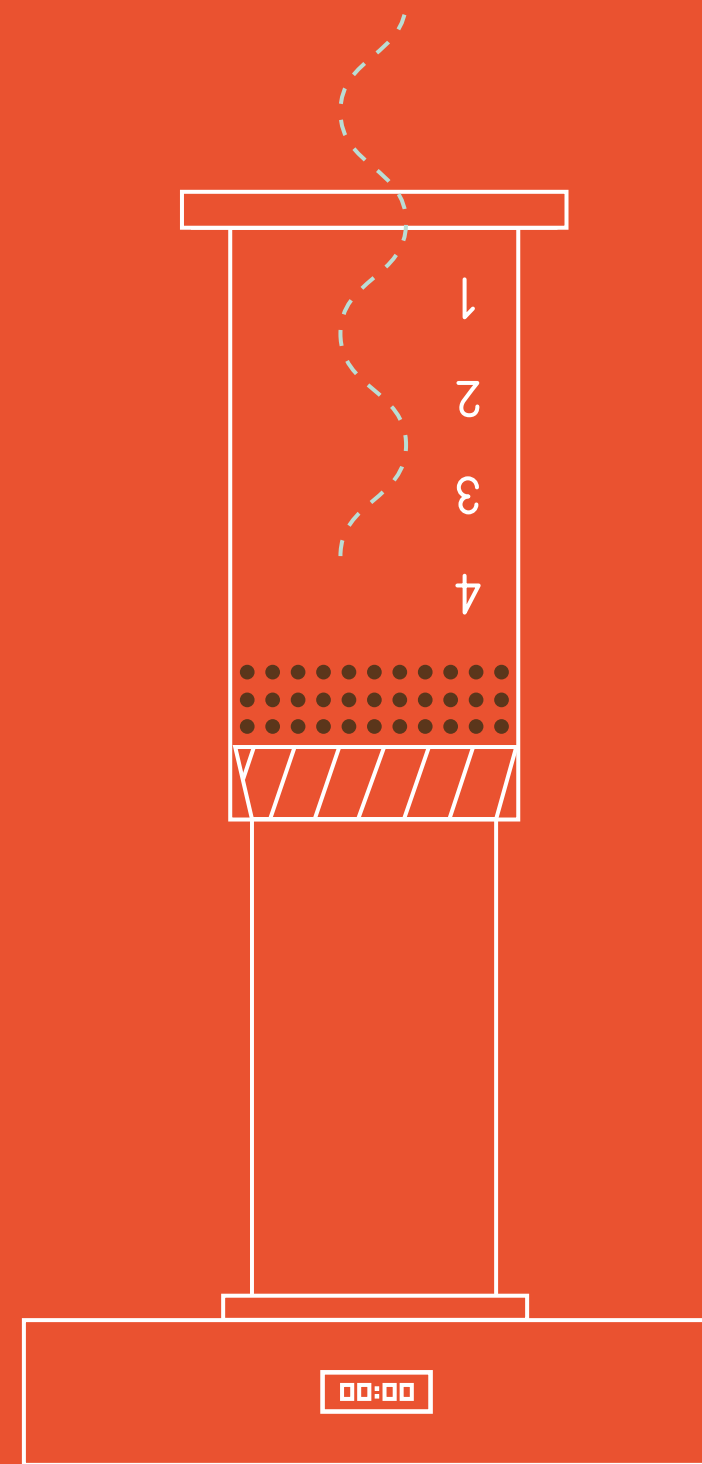


0:00

2:00

Insert 2 filter papers into cap and rinse with hot water. By using two filters, less sediment and oils will enter the final cup, giving a higher clarity of flavour and a more balanced cup.

03. Coffee & Water



04. Stir

05. Attach Cap

06. Push Air Out



0:03

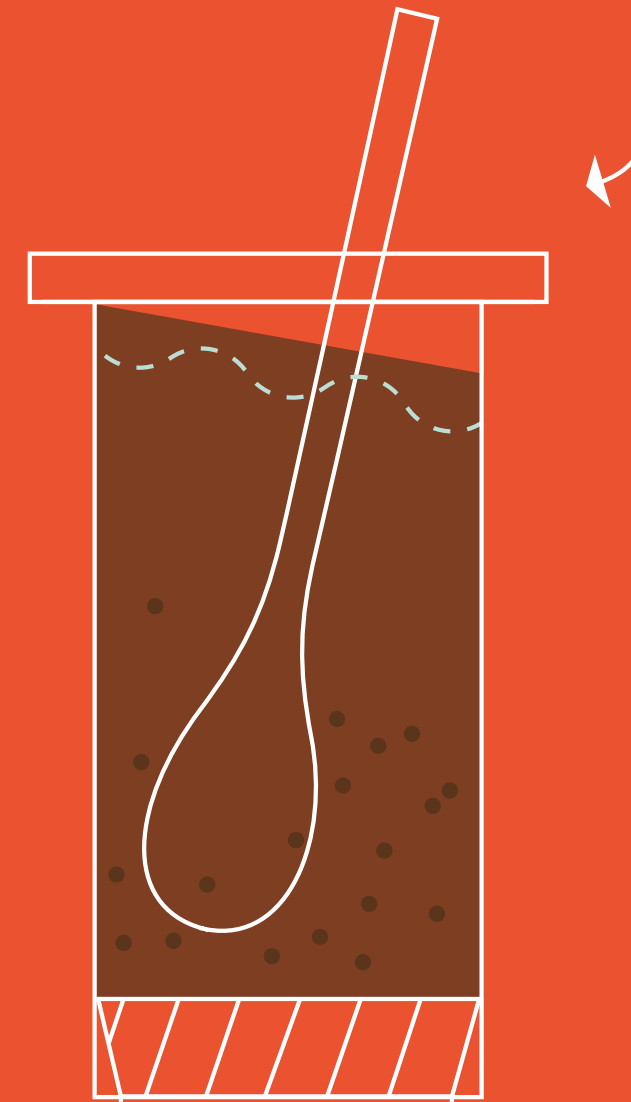
2:00

AUTOPLAY ☐

Add coffee to aeropress and place on scales. Start timer and pour in all water over 10 seconds, making sure all grounds are wet.

A hollow circle indicates Autoplay is off. When off, the user can press the play button (far left) at their leisure. This feature is to accommodate two different types of users – the newbie and the enthusiast/expert.

04. Stir



0:12

2:00



Stir gently for 5 seconds, ensuring all grounds are wet and not sticking to rubber bottom.

AUTOPLAY ☒

05. Attatch Cap

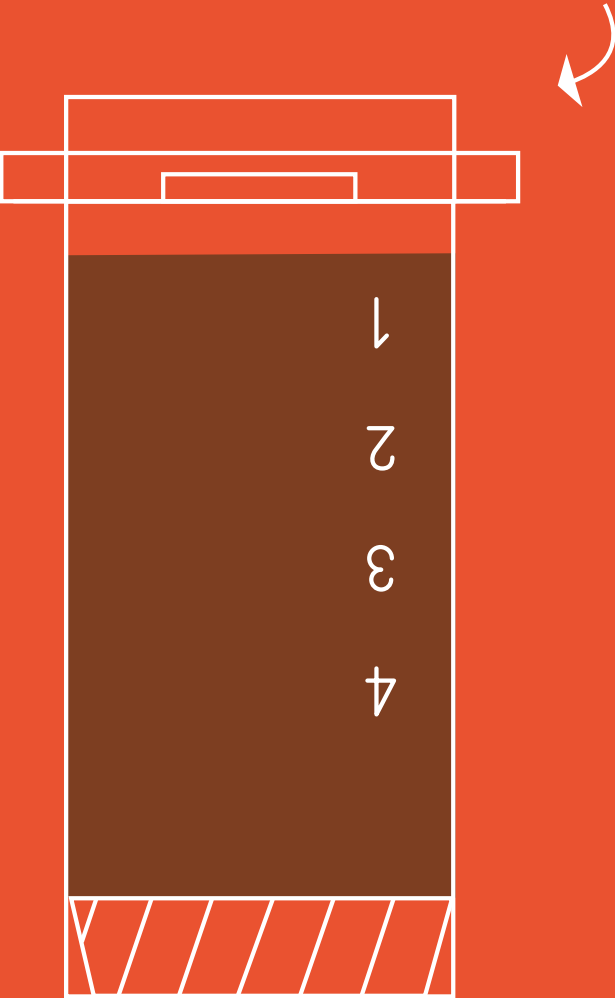
06. Push Air Out

07. Flip

Autoplay is on here. This means the timer will start automatically once the user lands. The green loader is to move along with the timer.

When Autoplay is on, a loading bar begins to load for the last 5 seconds of the slide, alerting the user to prepare for the next action.

05. Attach Cap



1
2
3
4

0:162:00

AUTOPLAY ☒

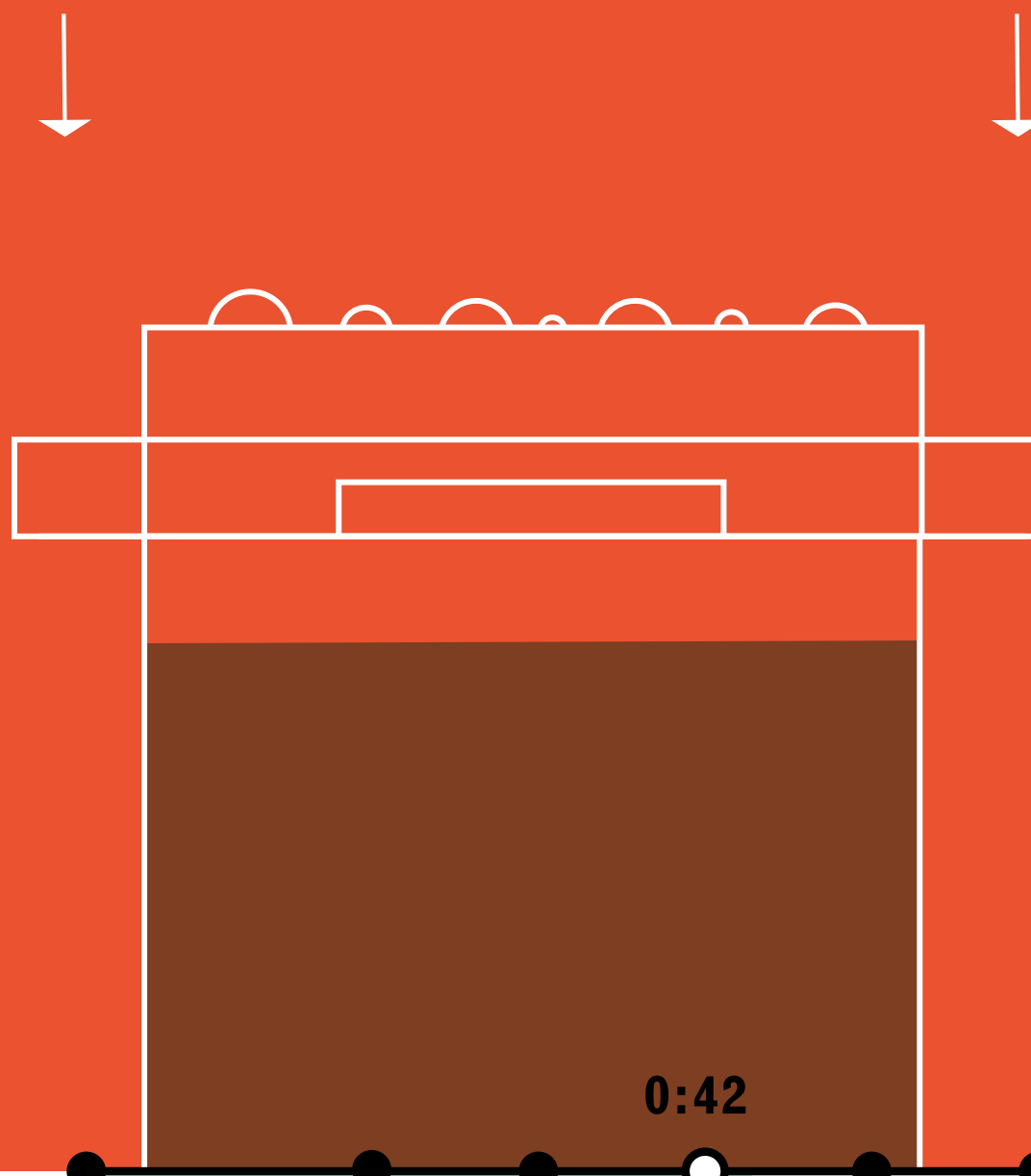
Attach cap tightly by screwing it in a clockwise direction.

06. Push Air Out

07. Flip

08. Push

06. Push Air Out



0:42

2:00



At 40 seconds remove Aeropress from scales and push out air by holding onto sides. Keep pushing until there are no more bubbles on the cap surface.

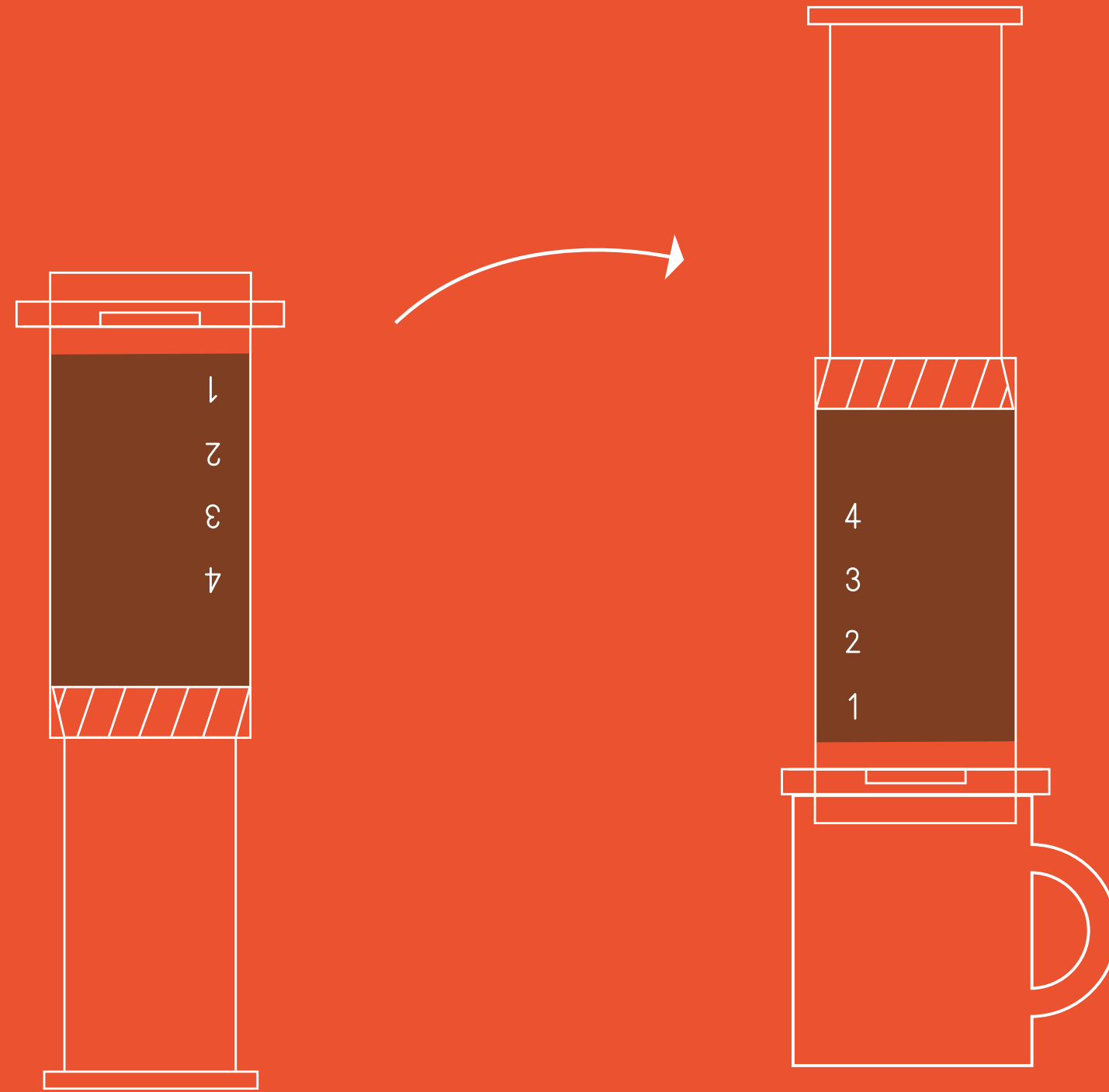
AUTOPLAY ☒

07. Flip

08. Push

09. Remove Grounds

07. Flip



08. Push

09. Remove Grounds



1:02

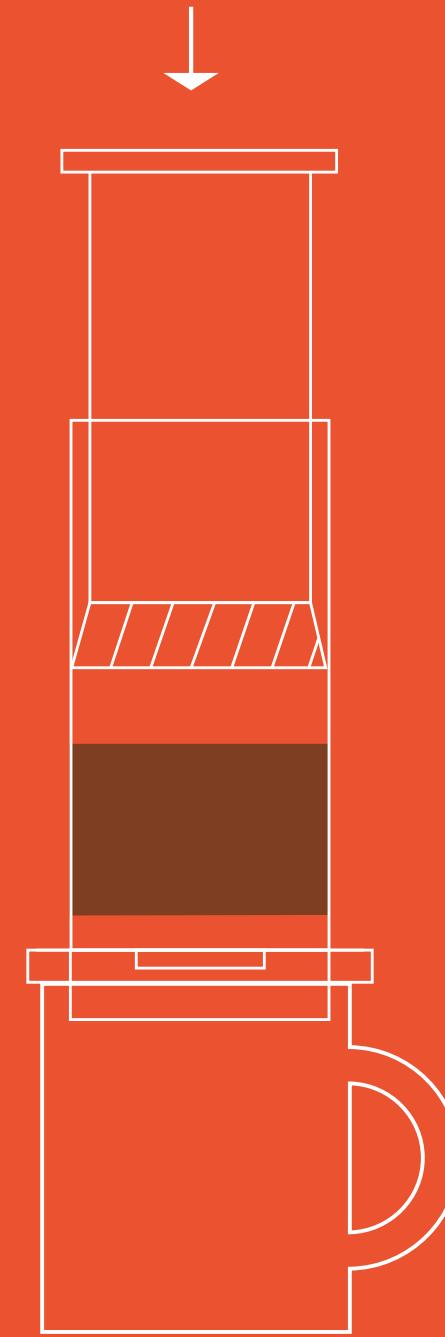
2:00

AUTOPLAY ☒

At 1 minute, flip aeropress onto mug or server.

08. Push

09. Remove Grounds



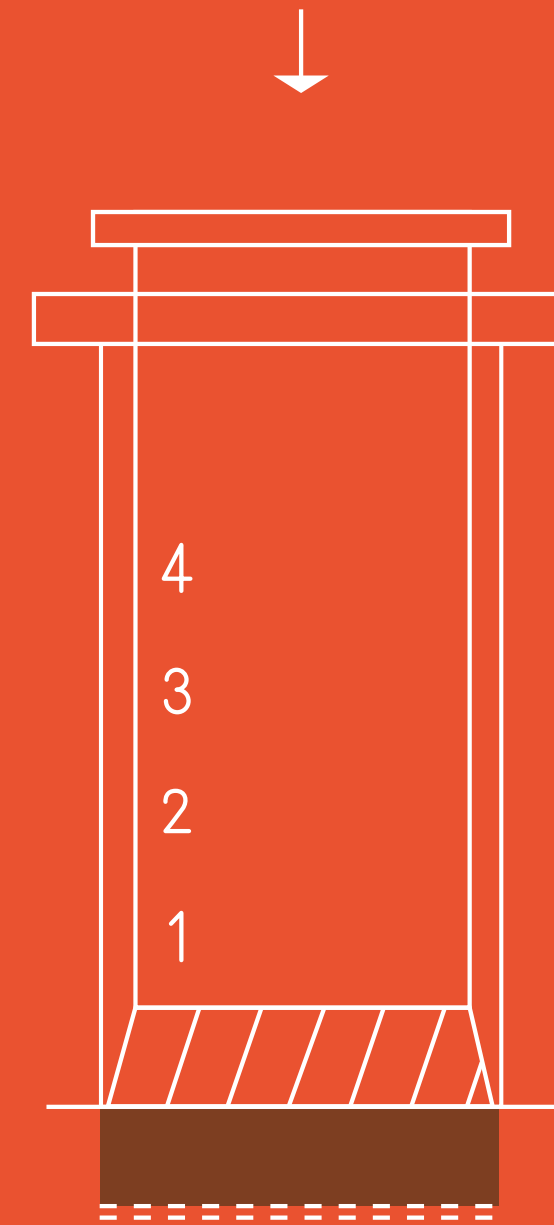
1:35

2:00

AUTOPLAY ☒

At 1:30, plunge until all water has passed through filter.
This should take about 30 seconds.

09. Remove Grounds

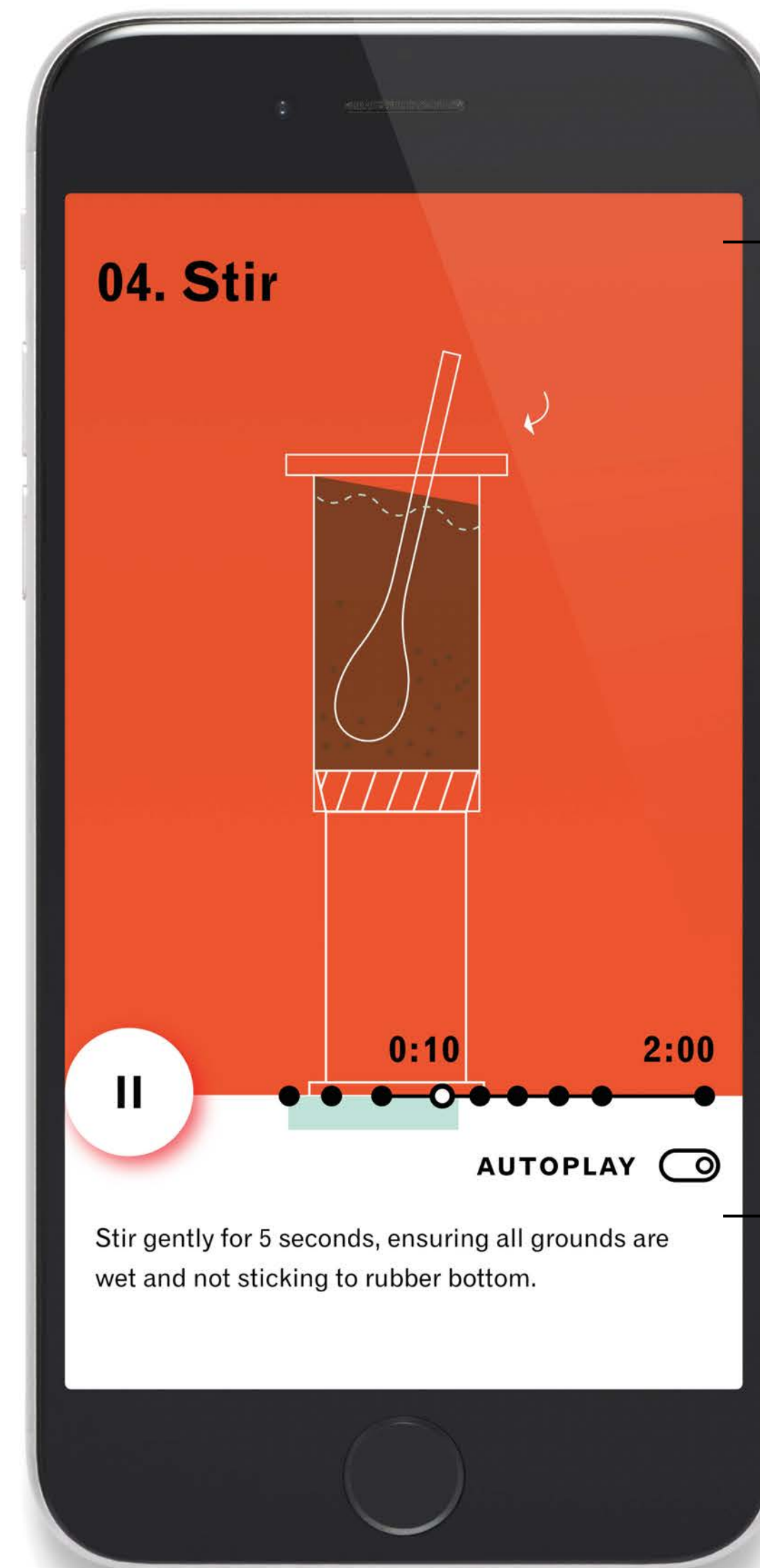
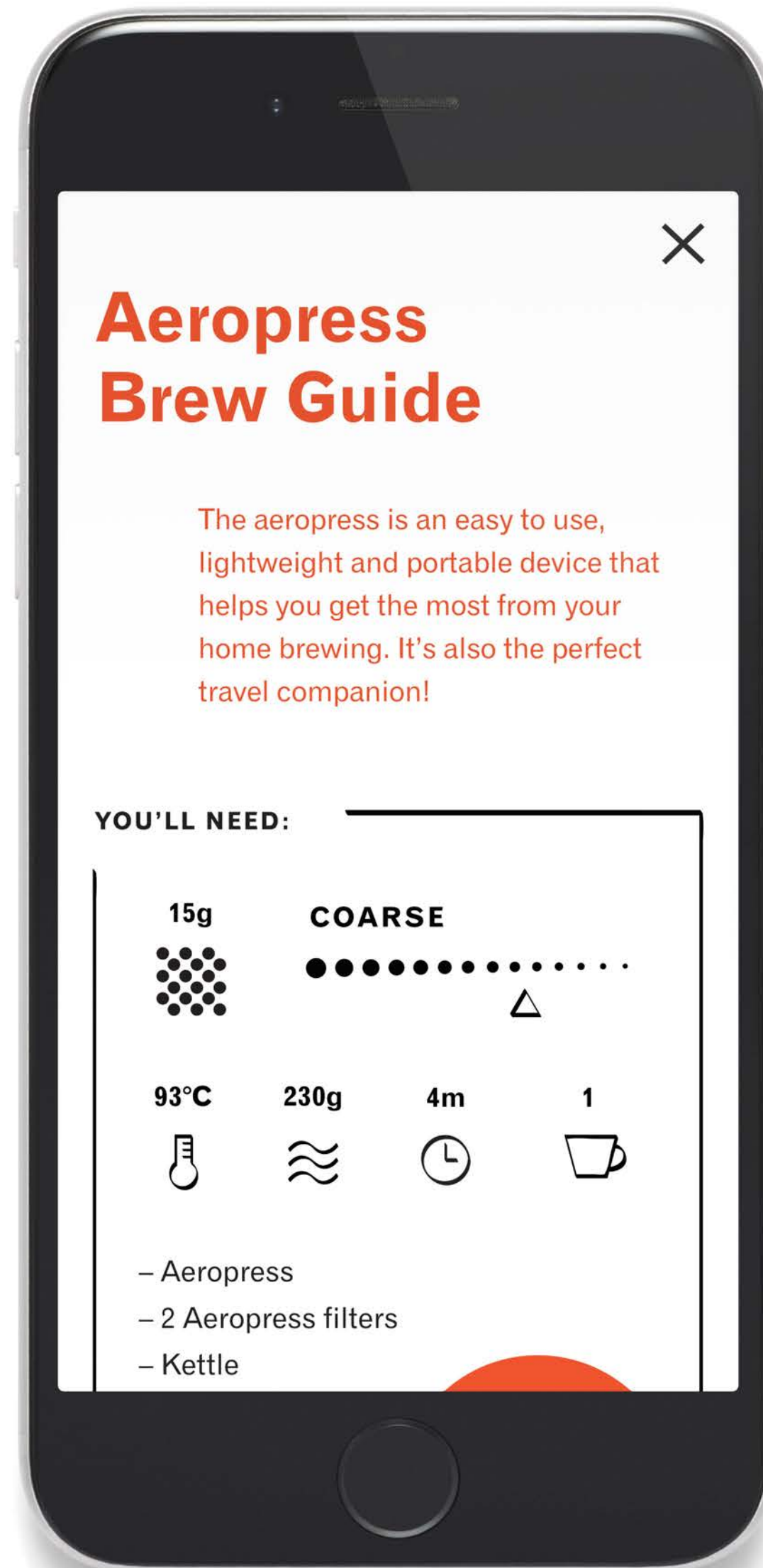


1:32

2:00

At 2 minutes, remove cap over bin and push used grounds into bin.

Aeropress
for mobile



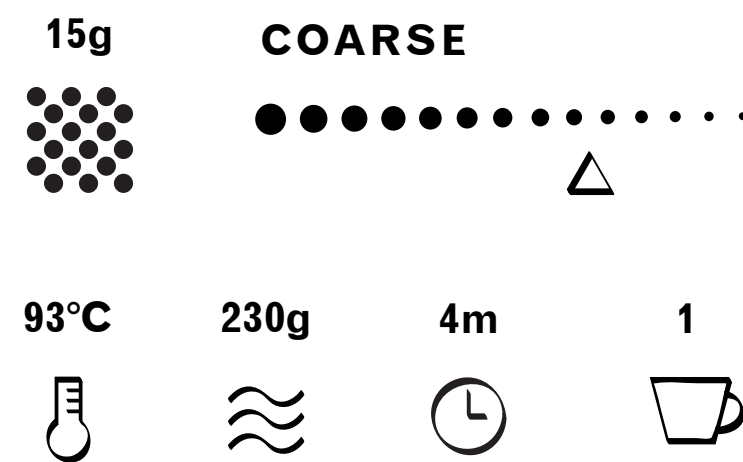
To go back to the ingredient list, scroll up, and to view the next action scroll down.

The white bar is a fixed element.

Aeropress Brew Guide

The aeropress is an easy to use, lightweight and portable device that helps you get the most from your home brewing. It's also the perfect travel companion!

YOU'LL NEED:



- Aeropress
- 2 Aeropress filters
- Kettle
- Digital Scales
- Grinder

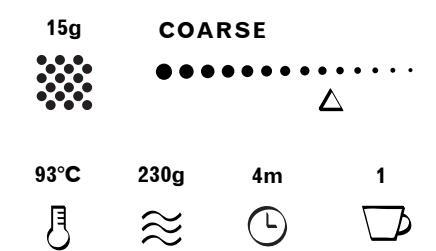
START



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YOU'LL NEED:

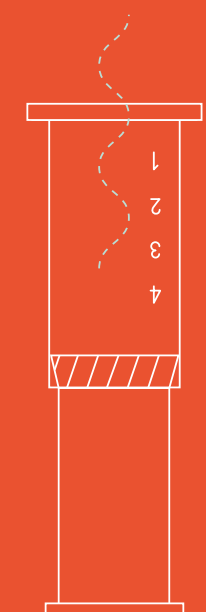


- Aeropress
- 2 Aeropress filters
- Kettle
- Digital Scales
- Grinder

START



01. Invert & Heat



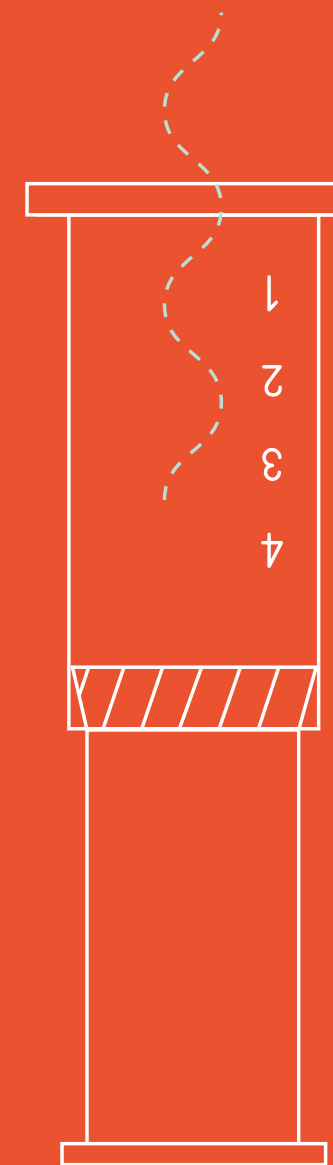
0:00



2:00

Invert Aeropress. Pre-heat chambers with hot water, and discard.

01. Invert & Heat



0:00

2:00

Invert AeroPress. Pre-heat chambers with hot water, and discard.

02. Prepare Filter

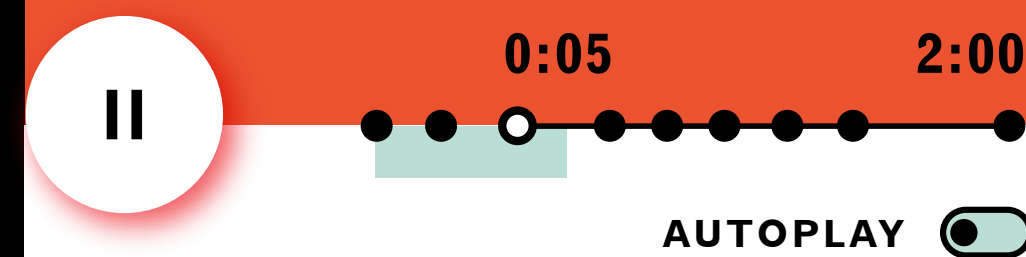
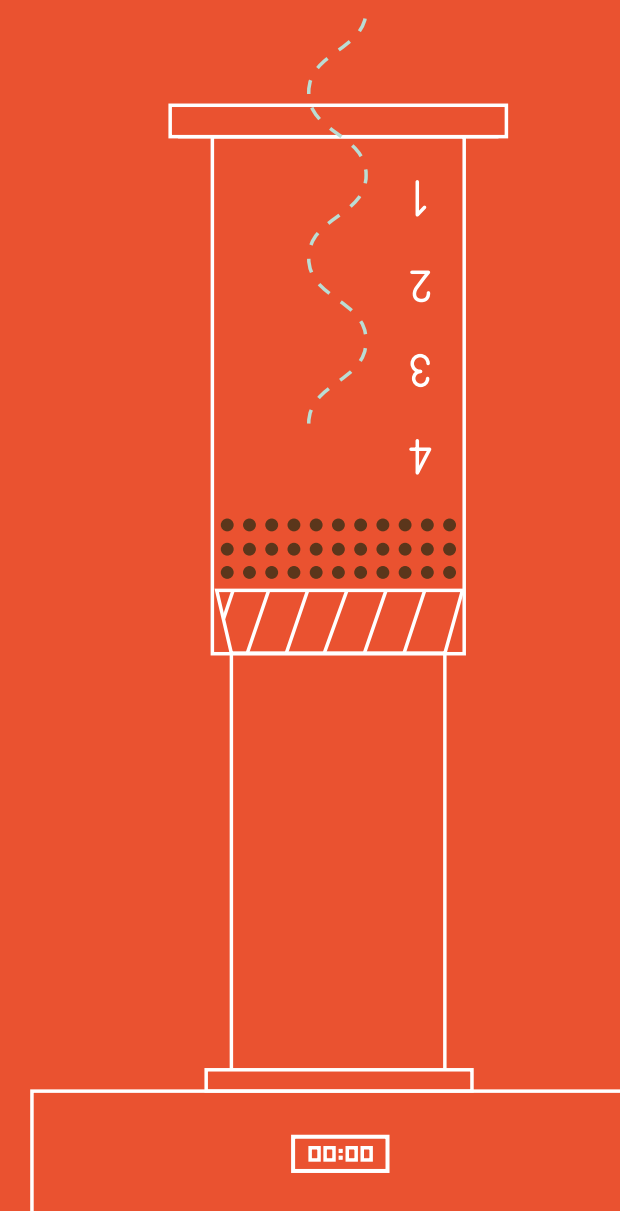


0:00

2:00

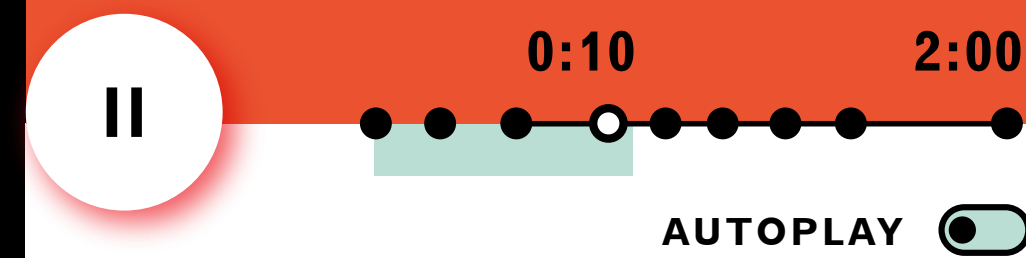
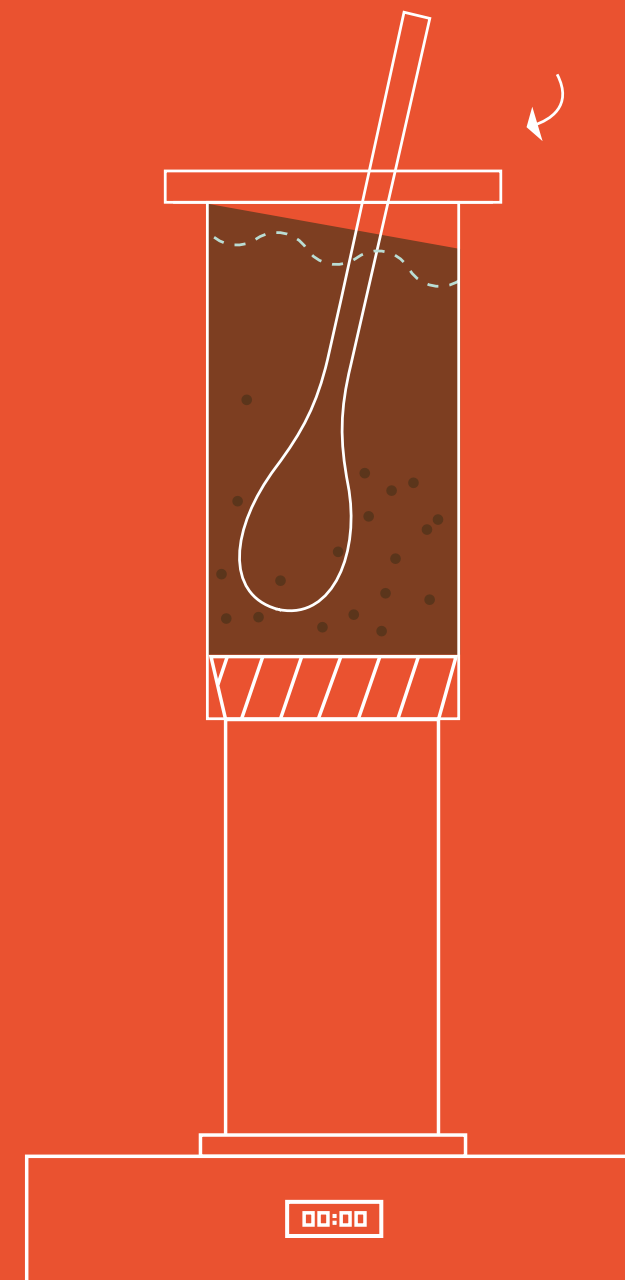
Insert 2 filter papers into cap and rinse with hot water. By using two filters, less sediment and oils will enter the final cup, giving a higher clarity of flavour and a more balanced cup.

03. Coffee & Water



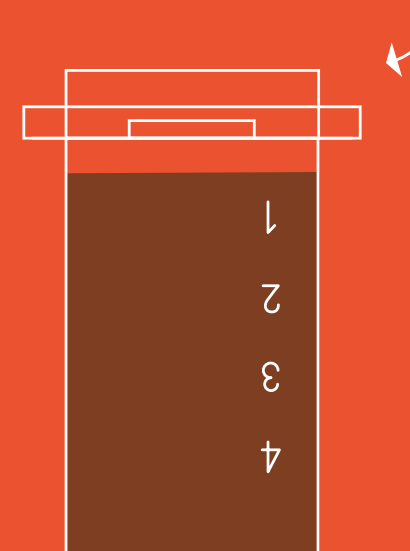
Add coffee to aeropress and place on scales. Start timer and pour in all water over 10 seconds, making sure all grounds are wet.

04. Stir



Stir gently for 5 seconds, ensuring all grounds are wet and not sticking to rubber bottom.

05. Attach Cap



0:56

2:00

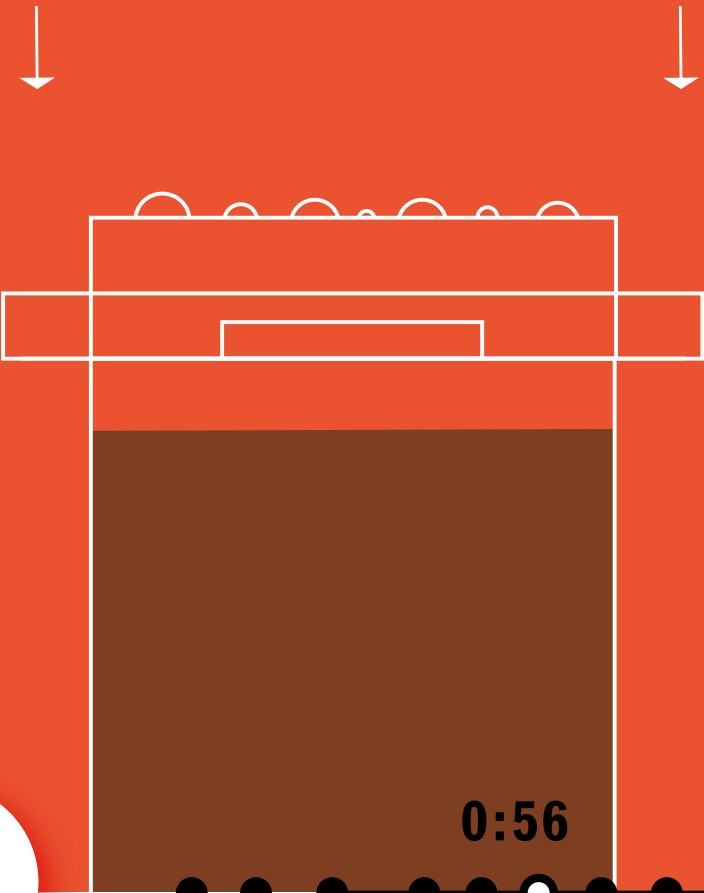


AUTOPLAY



Attach cap tightly by screwing it in a clockwise direction.

06. Push Air Out



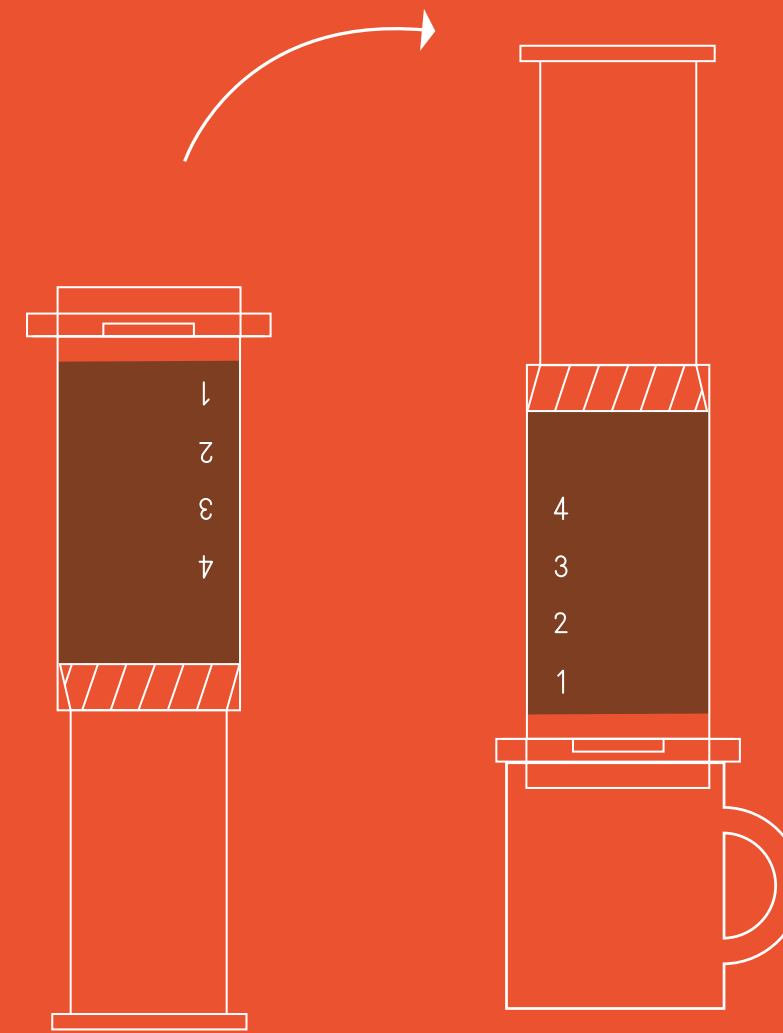
||

0:562:00

AUTOPLAY ☒

At 40 seconds remove Aeropress from scales and push out air by holding onto sides. Keep pushing until there are no more bubbles on the cap surface.

07. Flip



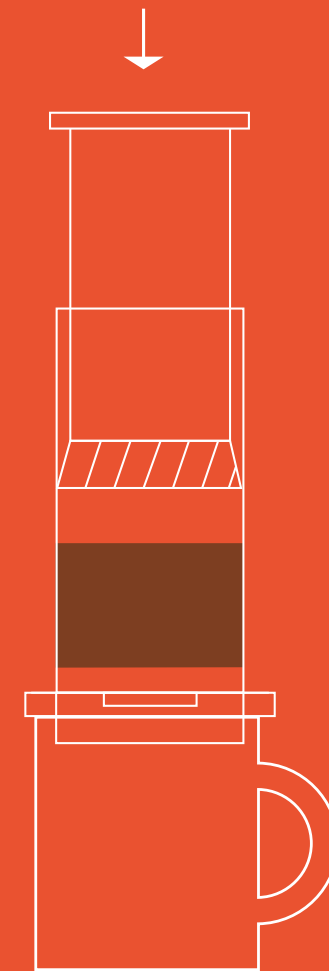
1:01

2:00

AUTOPLAY ☐

At one minute, flip aeropress onto mug or server.

08. Push



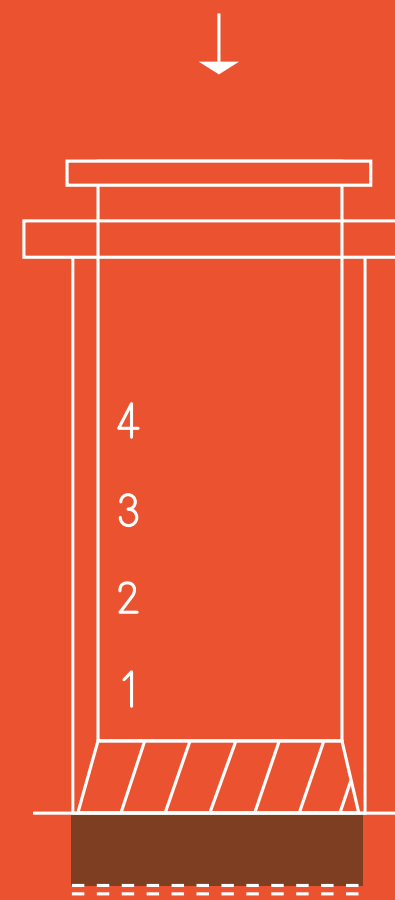
1:33 2:00



AUTOPLAY ☐

At 1:30, plunge until all water has passed through filter. This should take about 30 seconds

09. Remove Grounds



2:00

At 2 minutes, remove cap over bin and push used grounds into bin.