

## **The Aeropress**

It is a great method for brewing a single cup at home - quick, clean and easy. However, in our opinion, the instructions that Aeropress provide themselves are not the best way to use this brewer!

Here's the method we use ourselves:

YOU WILL NEED:
Aeropress
Scales
Timer

Two filter papers

17g Coffee

250 filtered water, just off the boil

Sturdy jug or mug

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- 1. Place two filter papers into cap and screw on tight.
- 2. Rinse out with hot water and place on top of your jug.
- 3. Grind 17g of coffee and put into the chamber.
- 4. Pour in 250g of water and immediately start a timer.
- 5. Stir thoroughly (we use three stirs clockwise and three anticlockwise).
- 6. Put the plunger just inside the chamber.
- 7. Once the timer reaches 1:30, start to push down on the plunger.
- 8. Aim to finish plunging at 2:00.

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When you're done, remove the cap, push out the puck of coffee into the bin, and rinse out the brewer right away. This takes just a few seconds and prevents the Aeropress from absorbing stale coffee flavours.

ENJOY!