



Name: AEROPRESS (inverted method)

Brew ratio (14:1): 220g(water): 16g (coffee)

Water temperature 93°C

Brew time: 2 minutes

We must admit this is one of our favorite brew methods. The Aeropress mixes the advantages of filter brew and immersion (when used in the inverted method) to give a drink that resembles to a moka stove top coffee but with more complexity. That is, a rather concentrated and heavy-bodied cup but with brighter and more elegant flavor notes. Last but not least, it is the most portable among all the brewing methods-try it with paper or metal filters

- 1) Boil 240 ml of water at around 93°C. If you do not have a thermometer, cool the water down a couple of minutes after reaching the 100°C boiling point.
- 2) Assemble the Aeropress so that numbers on the side appear upside-down. The plunger inserted partway into the Aeropress body (usually to the "4" measurement mark) and then stood upright with the back of the plunger on the counter.
- 3) Prepare 16g of fine-to-medium ground coffee. It should be finer than the drip coffee but coarser than espresso. Put the coffee ground into your device.
- 4) Place a paper filter in the plastic removable portafilter, and rinse it with hot water. This allows you to get rid of papery taste while keeping the coffee at the right temperature throughout the brew.
- 5) Pour 220g of water into the device and using the provided tool give a little mix and wait a 1:30 minute. Screw tight the plastic cap with the filter onto the Aeropress and then flip over onto a cup or a jar using the provided funnel and pressed.
- 6) Using constant pressure, press down the piston up to the moment you hear a hissing sound. This is the signal that there is no more water in your brewing device. This should be audible after 25-30 sec.
Ideal end finish time 2:00

NB The grind size (how coarse or fine you grind the coffee), the coffee-to-water ratio, and the brew time (how long the coffee stay in contact with the water) can be adjusted according to the different coffees, roast level and personal preferences. Just remember that, as a rule of thumb, the coarser the ground the longer the required brew time, viceversa the finer the shorter. This is due to the fact that a bigger surface (finer coffee) increase the extraction at an any given time.

Here is a little trouble shooting guide: Watery or weak coffee → increase the brew ratio (and if necessary the brew time) OR reduce the grind size (and if necessary the brew time).

Bitter, strong coffee → increase the grind size (and if necessary the brew time) OR reduce the brew ratio (and if necessary the brew time).

Remember that you can get a milder beverage by adding the hot water (max 80°C) directly into your cup. Like you were preparing an americano.