

Aeropress

Background

A space-age contraption with gravity-defying aspirations. The Aeropress coffee brewer is a versatile and easy to use brewing device that helps you get the most from your home brewing. Although it comes with paper filters, you can theme it up with a reusable filter as seen our demo to make it the perfect travel companion.

What you need?

- 15g Coffee (Medium ground)
- 250ml Water
- AeroPress
- Reusable filter
- Weighing Scales
- Timer
- Grinder
- Stirrer / Spoon
- Kettle

Step 1

Double check that we have all the relevant equipment that we need before we start brewing. For this method we will be doing an inverted AeroPress so flip it out. Bring 250g of water to the boil just let it sit off for a thirty seconds to let the temperature to drop.

Step 2

Pre heat all the necessary equipment - AeroPress, Filter, Server and Mug. Insert the filter into the cap and rinse with hot water. Leave it to the side as we will need it later on for the end of the brew.

Step 3

Place the aeropress on the scales - remember to tare the scales before adding the coffee and water. Add the coffee (15g) into the AeroPress. Give the AeroPress a little shake to even out the coffee.

Step 4

Start the timer on the scales and begin to pour the water in. First pour of water is 50g which we let it sit for 30 seconds to help get all the flavours out of the coffee. At 30 seconds add the remaining 200g of water to the AeroPress. After 1:00 give the coffee a stir with a spoon or swirl the AeroPress making sure all the coffee is getting saturated for an even extraction.

Step 5

At 1:30 put the filter cap back onto the AeroPress and get ready to flip it over. Place the server upside down on top of the AeroPress and carefully flip it over.

Step 6

Unscrew the filter cap empty and clean the AeroPress so you're ready for your next coffee.

Step 7

Serve and enjoy!