



George Howell
COFFEE

AEROPRESS

SINGLE SERVE BREWER



one 8oz cup or
235 grams

- aeropress
- aeropress filter
- burr grinder
- pouring kettle
- digital scale
- timer
- stirring device
- mug



dose:
17-21 grams



grind:
drip-fine



filtered water:
260 grams
201-205°F



brew time:
1 minute
45 seconds

STEPS

ONE: Fill pouring kettle with hot water. Place paper filter in cap, rinse, and attach to aeropress.

TWO: Weigh coffee to desired strength (17-21 grams) and grind.

THREE: Use the funnel to transfer coffee into Aeropress. Place on a mug, or server, and put on a scale.

FOUR: Start your timer and pour 260g of water in 25 seconds (to the '4' mark). Remove mug, with Aeropress, from the scale.

FIVE: At 35 seconds, stir for 5 seconds.

SIX: At 45 seconds, place the plunger on top and slowly press for 1 minute.

SEVEN: When the coffee bed looks dry, and nearly all the water is pushed out, ease up on your pressure.

EIGHT: Remove the Aeropress, open the cap, and push out the coffee grounds to clean up.

BREWING TIP: When pressing out the Aeropress, do not force the plunger down. A slow, steady press out is the key to a clean cup that is free of sediment. When nearing the end, and you can see coffee grounds, ease up on the pressure and stop when you hear a faint hissing noise. Do not push the plunger all the way down. There should be an air space of a couple inches between the plunger and the coffee.

GRIND TIP NO. 1: If it is too hard to press out, your grind is probably too fine. If it is too easy, your grind is too coarse.

GRIND TIP NO. 2: All grinders will produce a mix of coarse and fine particles - none are perfect, however, burr grinders produce far more uniformity. If your resulting cup is too strong and/or bitter, adjust your grind slightly coarser. If it is too weak and/or sour, adjust slightly finer.