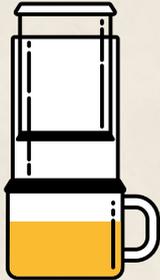


BREW GUIDE FOR AEROPRESS

BEST FOR: Flexible brewing. The Aeropress is capable of making a “stronger” coffee than other home brewing methods.



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BREWING PROCESS (TRADITIONAL RECIPE)

1. Assemble Aeropress with new filter in place and pour hot water through it to rinse away paper taste from the filter and warm the brewer.
2. Add 15g of finely ground coffee and seat the Aeropress filter end down onto your mug.
3. Pour on 250g of 90c water and stir to ensure grinds are well saturated.
4. Insert rubber end of the Aeropress plunger loosely into the bottom section to stop coffee prematurely dripping through into the cup.
5. Leave for 1 minute before removing plunger and briefly stirring.
6. Insert plunger and gently press. Aim for a press time of around 45 seconds.

TOP TIP

This method makes drip filter strength coffee but there are many more recipes to try and the Aeropress makes experimenting with brewing accessible and fun.

GRIND: Similar to table salt.

REMEMBER: 1ml of water weighs 1gram.