

How to Make the Best AeroPress Coffee?

DI BARTOLI
HOME BARISTA CENTRE



Getting Started:

Remove the plunger and the cap from the chamber. Put a micro-filter inside the cap and twist the cap onto the chamber. Stand the chamber on a sturdy mug. Pour boiling water inside the top chamber to wet the filter.

Add Freshly Ground Coffee:

Grind just before brewing - not minutes before. If you want strong coffee, use one scoop of grind for each 30ml or if you desire a long black style, use a scoop for 180ml water. Up to a maximum of four scoops Filter ground.

Adding Hot Water:

Water temperature between 75° to 80°C. Lower temperature water makes a smoother brew. Pour heated water slowly into the chamber. The chamber is marked 1, 2, 3, and 4 for the number of scoops of coffee which corresponds to the number of servings.

Stir & Plunge:

Stir the water and coffee together with the paddle for about ten seconds. Wet the rubber seal and insert the plunger into the chamber. Press the plunger downward. After the plunger has moved a short distance, you will feel the air pushing back at you. Continue pressing gently to maintain pressure and the air will push the brew through the grounds. The plunger will sink slowly and reach the grounds in about twenty seconds for a double, slightly less for a single or slightly more for a triple or quadruple. Then let the coffee drip a few seconds. Invert the AeroPress as you lift it off the cup.

Ready to drink

Your Aeropress coffee maker experience is now done and you're ready to enjoy some fantastic coffee!