

'AEROPRESS'

suggested brew guide (inverted)

TIME: UNDER 3 minutes
RATIO: 1:12.5 (16 gr coffee:200 ml water)
WATER TEMPERATURE: 89-91°C
GRIND SIZE: 6/10 (1=very fine, 10=very coarse)
SUGGESTED 96^B COFFEE: LOT #49, MIMOSA, JACK

- STEP 1: PLACE the filter paper inside the cap and rinse thoroughly with hot water.
- STEP 2: ADD coffee, pour in 60 ml of water. Stir and wait 30 seconds.
- STEP 3: ADD the rest of water (140 ml) into the chamber. Stir firmly for another 10 seconds.
- STEP 4: PUT the cap on the brewer and gently press out excess air.
- STEP 5: AT 90 seconds, flip the AeroPress and press out almost all coffee, leaving about 20 ml of water in the chamber.
- STEP 6: REMOVE the AeroPress, pour and enjoy!