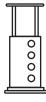


AEROPRESS

BREW MANUAL

SUPPLIES







MUG OR DECANTER



AEROPRESS FILTER



GOOSENECK KETTLE



SCALE



TIMER

18 G COFFEE

FINE DRIP GRIND

250G FILTERED WATER

JUST OFF THE BOIL OR 200-205°

STEPS

- **01** PLACE PAPER AEROPRESS FILTER IN PERFORATED CAP AND ATTACH TO THE BOTTOM OF THE PRESS.
- **02** PLACE PRESS ON APPROPRIATE SIZED DECANTER. RINSE FILTER AND DISCARD RINSE WATER.
- 03 USE THE FUNNEL TO DUMP GROUND COFFEE INTO AEROPRESS. SHAKE TO LEVEL THE BED OF GROUNDS.
- 04 PLACE DECANTER AND AEROPRESS ON SCALE AND TARE.
- 05 START POURING AND START THE TIMER.
- 06 FILL TO 250 GRAMS.
- 07 BRIEFLY STIR COFFEE WITHOUT CREATING A WHIRLPOOL.
- O8 AFTER 1 MINUTE, TAKE THE DEVICE OFF OF THE SCALE AND PLUNGE SLOWLY, SHOOTING FOR A 30 SECOND PLUNGE.
- **09** BREW TIME SHOULD BE 1:30. EXPERIMENT WITH GRIND SETTING TO DISCOVER YOUR PREFERRED CUP.



SSENG SFEETING SSENG SSE

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