

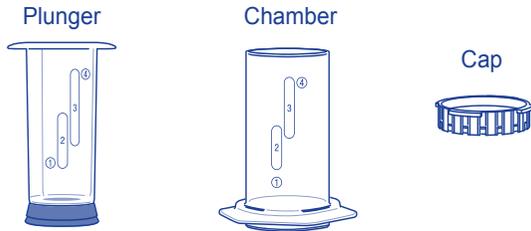
Getting the Most from Your

aeropress

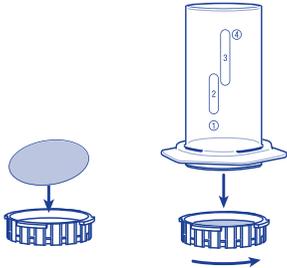
BREWING:

You can make from one to four cups per pressing. Each pressing only takes about a minute, so you can serve a houseful of guests in a few minutes. Just follow these easy steps.

1. Remove the plunger and the cap from the chamber.



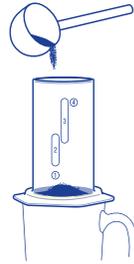
2. Put a micro-filter inside the cap and twist the cap onto the chamber.



3. Stand the chamber on a sturdy mug. A glass mug is fun. It lets you watch the process.



4. Put ground coffee into the chamber - one scoop for each espresso up to a maximum of four scoops.



Grinding Coffee:

We recommend drip grind when using two or more scoops because it's easy to push and yields rich flavor. For single-scoop pressings, espresso grind will yield more flavor yet still be easy to push.

A funnel is provided for use with a coffee grinder. Use the scoop to measure the beans into the grinder. Grind only the scoops you need for each pressing. Then use the funnel to empty the grinder into the **AeroPress** chamber.

Coffee lovers agree that grinding just before brewing is important for great flavor. Remember too, that freshly roasted beans yield a richer flavor.

Water Temperature:

Everyone we tested, from coffee lovers to professional coffee tasters, preferred coffee brewed with the water temperature between 75 to 80 degrees celsius. Lower temperature water makes a smoother brew. If you have instant hot water in your kitchen, spend a few minutes adjusting the temperature to 80 degrees. That's also the best temperature for tea.

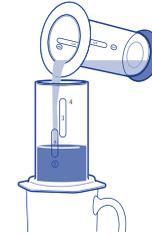
Be careful, hot liquids can cause serious injury.

If you heat the water in a microwave or kettle, experiment with time. About three-quarters of the time to the first bubbles will yield the ideal temperature.



75 to 80 degrees water tastes best!
Do **not** use boiling water.

5. Pour heated water slowly into the chamber.



Measuring and Pouring the Water:

The chamber is marked 1, 2, 3, and 4 for the number of scoops of coffee which corresponds to the number of servings.

With 1 or 4 scoops, just fill with hot water to the number 1 or 4 on the chamber.

With 2 or 3 scoops you can choose from the bottom of the ovals marked 2 or 3 for a richer brew to the top of the ovals for an average strength brew.

If American coffee is your goal, use the top of the ovals. For espresso, adjust the quantity of water to brew the strength desired. For latte, use the bottom of the ovals. A richer brew makes the best tasting latte.

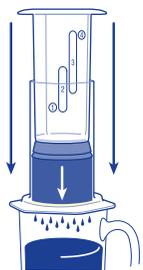
Dribble the water slowly into the chamber for the first few seconds to wet the grounds. Then fill to the desired level. Never fill higher than number 4.

The plunger can be used to measure water. Just fill to the appropriate number. You can also use the plunger to heat water in a microwave oven.

6. Stir the water and coffee together with the paddle for about ten seconds.



7. 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.

Pressing slowly is the key to a rich brew and an easy push. If it feels too stiff, just press more gently.

8. If espresso is your goal, you're done. Remember that you can make up to four single servings with each pressing. An easy way to divide multiple servings is with the scoop. Each scoop holds a typical single espresso (about 30ml).



You can store espresso as concentrate for use several days later. The flavor will remain smooth because the micro filtering removes all coffee grounds.

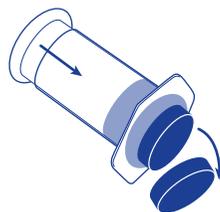
9. For American coffee, add 120ml of hot water to each single espresso or 240ml to each double espresso.

TIP: THE KEY TO A SMOOTH AMERICAN CUP:

Brewing espresso and then diluting it with hot water makes a smoother American cup of coffee than pressing an entire cup of water through the grounds. Pushing too much water through the grounds produces bitterness and acidity.

CLEANUP:

10. Remove the cap, hold the **AeroPress** over a wastebasket, and press the plunger to eject the "puck" of spent grounds.



11. Leave the plunger pushed fully in and rinse the rubber seal. Brush or wipe it to remove the coffee oils. **Never** put the **AeroPress** in a dishwasher.



Always store the **AeroPress** with the plunger pushed all the way in, or completely removed, to avoid compressing the seal.

RE-USING MICRO-FILTERS:

Two thousand filters use about as much paper as one city newspaper, so you needn't feel guilty about discarding filters. But you can also re-use each filter many times just by brushing it off under running water. The choice is up to you. When re-using a filter, remove the plunger and twist the cap containing the wet filter onto the chamber. This will keep it flat as it dries and you'll be ready for the next pressing.

We included a year's supply of micro-filters with your **AeroPress** so you are set for a long time. When you need more filters, visit Infuse Coffee Roasters or buy online at www.infusecoffee.com.au

LATTE:

When a latte is your goal, make a richer espresso by filling the water to the bottom of the appropriate bar. You can also try slightly hotter water to extract more "edge" from the coffee. Add the espresso to milk and enjoy it cold or warm the mix in the microwave.

CAPPUCCINO:

Cappuccino is simply espresso capped with a layer of foamed milk. The traditional way of foaming milk is with hot steam. But those who have tried foaming mixers agree that they do a great job and are much easier to use.

STEeping TIME :

If you've used a French Press, you may be tempted to let the mix steep for several minutes before pressing. But long steeping only adds bitterness and acidity.



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