



AEROPRESS TRADITIONAL

Brewing Methods by OCW

AeroPress

The AeroPress is a device for brewing coffee in which the coffee is steeped in a brewing chamber and then forced through a filter by pressing the plunger through the tube. There are two ways to make coffee with the AeroPress – the traditional method or the inverted method.

What to do

- 1 Remove the plunger and cap from the chamber.
- 2 Put filter in the cap and twist it onto the chamber.
- 3 Stand the chamber on a sturdy mug.
- 4 Put two AeroPress scoops of fine-drip grind coffee into the chamber.
- 5 For a stronger or weaker brew simply add more or less coffee.
- 6 Pour hot water, just off the boil, slowly into the chamber up to the number 2.
- 7 Mix the water and coffee gently with the stirrer for about 10 seconds.
- 8 Insert the plunger into the chamber and gently press down on the plunger. It should take 20-30 seconds to completely depress.
- 9 Dilute the concentrated brew with hot water or milk to your liking.

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