



INVERTED AEROPRESS

BREW GUIDE

DOSE: 20g

WATER: 80g + 120g

BREW TIME: 1:30 minutes

GRIND SIZE: MEDIUM/FINE (*slightly coarser than caster sugar texture*)



STEP 1:

Boil your kettle and grind your coffee.

STEP 2:

Flip your aeropress over, add your ground coffee and pour over with 80g of just off-boil water and stir the coffee. Allow to brew for 1:30 minutes.

Whilst waiting for the coffee to finish brewing, pre wet your cap and filter paper, to remove papery tastes and allow the paper to stick to the cap.

STEP 3:

Attach your cap, and carefully flip over onto your mug. Slowly press the plunger, until just after the hiss noise.

STEP 4:

Top up the concentrated coffee brew with the required amount of water to taste around 120g.

STEP 5:

Sit back and enjoy!

