

Ultimate Beginner's AeroPress® Brew Guide

How to Brew with the AeroPress

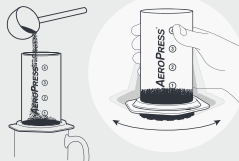
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Prepare AeroPress

Add filter to cap, twist cap onto chamber & stand chamber on sturdy mug or carafe

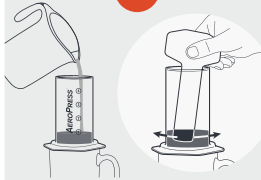
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Add coffee & level

Add one rounded scoop of coffee (18g), ground medium fine, to chamber & shake to level.

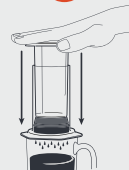
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Add water, stir & wait

Add water to the chamber, stir back & forth, then let brew for 1-2 minutes

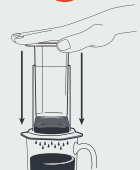
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Press gently

Insert plunger & press gently—pausing when you feel resistance—until plunger reaches grounds

5



Clean up

Remove filter cap, push plunger to eject used coffee & rinse seal with hot water

Espresso Style

RATIO

7g water 1g coffee

GRIND

fine to medium fine

WATER TEMP

180-195° F
82-91° C

MAKE IT A LATTE OR AMERICANO

Add hot or cold milk or water to taste to make hot or cold variations

Pour Over Style

RATIO

15g water 1g coffee

GRIND

medium fine

WATER TEMP

190-210° F
88-99° C

MAKE A LARGER BREW

Brew at a stronger ratio & add hot water afterward to dilute

Cold Brew Style

RATIO

7g water 1g coffee

GRIND

medium fine

WATER TEMP

68° F
20° C

STIR, STIR, STIR!

With room temperature water, you'll need to stir a full minute.

Brewing Tips with the AeroPress



Plunge immediately

Always eject the used coffee grounds right after brewing and store your AeroPress with the seal pushed all the way through. This keeps the seal free of compression for longer seal life.



Push gently

Press more gently and pause once you feel the air pressure “pushing” back; then continue pressing once the pressure eases up. This helps prevent compressing the grounds and blocking the flow.



Use a sturdy mug

Never press into a fragile or narrow base cup. Hold your mug and AeroPress chamber securely during pressing to avoid spilling.



Washing

The AeroPress is top-shelf dishwasher safe, but it is better to simply rinse it clean after each pressing. You can clean the seal by wiping or running under water. Wash with vinegar for an extra clean.

Brewing Recommendations

WATER TEMPERATURE

The roast level of the coffee should determine the water temperature you brew with.

Roast Level	Temperature
Light	195-212° F (90-100° C)
Medium	185-200° F (85-93° C)
Dark	175-190° F (79-88° C)

GRIND SIZE + BREW TIME

How fine you grind can impact the amount of time you brew the coffee. Follow these guides as a starting place.

Grind Size	Brew Time
Fine	1 minute
Medium Fine	2-3 minutes
Medium	3+ minutes

HOW TO FIX YOUR BREWS

Taste	How to Fix
Sour, weak, lacks depth	Try grinding finer and/or steeping longer
Too strong	Grind coarser
Bitter, astringent, dry	Be sure to stir well back & forth before pressing for more even extraction