

# AEROPRESS “ON THE GO” RECIPE CHEATSHEET

Recipes that work perfectly with the AeroPress Go Travel Coffee Maker

“Espresso” Style		CLASSIC
<b>COFFEE</b> ☕ 15g	<b>WATER</b> 💧 70g	
<b>GRIND</b> ☕ fine	<b>WATER TEMP</b> 🌡️ 185°F (85°C)	
<b>NOTES</b> - This creates an “espresso” style coffee. Enjoy as-is or add water/milk to dilute - The AeroPress Go can hold up to 2x this recipe, so scale up if you want a “double shot”		
<b>Brew</b> 0:30	<b>Press</b> 1:00	
Add 70g, stir well Plunge immediately after stirring		
Recipe by @annotatedpress		

Go For Two		CLASSIC
<b>COFFEE</b> ☕ 30g	<b>WATER</b> 💧 ~200-225g	
<b>GRIND</b> ☕ fine to medium-fine	<b>WATER TEMP</b> 🌡️ 200°F (94°C)	
<b>NOTES</b> - Use 2 paper filters for extra clarity and to slow the drip - This makes a more concentrated coffee that can be diluted with milk or water, to taste		
<b>Brew</b> 2:30	<b>Press</b> 0:45	
Add 150g, stir At 1:30, bring water back to “3” line, ~50-75g		
Recipe by @annotatedpress and @pullandpourcoffee		

Microdose		CLASSIC
<b>COFFEE</b> ☕ 8g	<b>WATER</b> 💧 145g	
<b>GRIND</b> ☕ fine to medium-fine	<b>WATER TEMP</b> 🌡️ 194°F (90°C)	
<b>NOTES</b> - Adjust water temp based on roast of coffee; 194°F (90°C) is ideal for medium roast - During bloom, make sure all coffee is fully saturated - After brewing, swirl 3 times before pressing very, very gently		
<b>Bloom</b> 0:10	<b>Brew</b> 1:35	<b>Press</b> 0:45
Add 40g, swirl Add 105g Swirl 3 times		
Recipe by Jerry Verhoeven via @aeropress_recipe		

2021 World Champion		INVERTED
<b>COFFEE</b> ☕ 18g	<b>WATER</b> 💧 200g	
<b>GRIND</b> ☕ medium	<b>WATER TEMP</b> 🌡️ 176°F (80°C)	
<b>NOTES</b> - Grind reference: 27 on Comandante Water: Third Wave Water Espresso Profile - All stirring should be done gently and use a back and forth motion - After brewing swirl to cool & pour from altitude to another pitcher		
<b>Bloom</b> 0:15	<b>Brew</b> 1:25	<b>Press</b> 0:20
Add 50g, stir 3x Add 150g, stir gently for 20s Push out excess air		
Recipe by @drinkswiththomas		

Iced AeroPress			CLASSIC
<b>COFFEE</b> ☕ 20g	<b>WATER</b> 💧 150g	<b>ICE</b> 🧊 150g	
<b>GRIND</b> ☕ medium-fine	<b>WATER TEMP</b> 🌡️ 210°F (99°C)		
<b>NOTES</b> - To prep: add ice gently to carafe & use two filters - After second pour, add the plunger and pull up slightly to create a vacuum to stop additional dripping during brewing			
<b>Bloom</b> 0:30	<b>Brew</b> 2:30	<b>Press</b> 0:45	
Add 50g, stir Add 100g, stir 4x			
Recipe by @pullandpourcoffee			

AeroTonic			CLASSIC
<b>COFFEE</b> ☕ 19g	<b>WATER</b> 💧 100g	<b>EXTRAS</b> 🍹 100g	
<b>GRIND</b> ☕ fine	<b>WATER TEMP</b> 🌡️ 200°F (93°C)		
<b>NOTES</b> - Add ice to glass before pressing - Recommended ratio is equal parts coffee & tonic; adjust to taste though - Garnish with a twist of lime			
<b>Bloom</b> 0:20	<b>Brew</b> 0:30	<b>Press</b> 0:45	
Add 100g, stir vigorously			
Recipe by @annotatedpress			

Looking for great coffee to brew with your AeroPress coffee maker? Check out the [free Pull & Pour Coffee Club](https://www.pullandpourcoffee.com/coffee-club) → [pullandpourcoffee.com/coffee-club](https://www.pullandpourcoffee.com/coffee-club)