

AEROPRESS “ON THE GO” RECIPE CHEATSHEET

Recipes that work perfectly with the AeroPress Go Travel Coffee Maker

“Espresso” Style



CLASSIC

COFFEE

☕ 15g

WATER

💧 70g

GRIND

☕ fine

WATER TEMP

🔥 185°F (85°C)

NOTES

- 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”

Brew 0:30

Press 1:00

Add 70g, stir well

Plunge immediately after stirring

Recipe by @annotatedpress

Go For Two



CLASSIC

COFFEE

☕ 30g

WATER

💧 ~200-225g

GRIND

☕ fine to medium-fine

WATER TEMP

🔥 200°F (94°C)

NOTES

- 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

Brew 2:30

Press 0:45

Add 150g, stir

At 1:30, bring water back to “3” line, ~50-75g

Recipe by @annotatedpress and @pullandpourcoffee

Microdose



CLASSIC

COFFEE

☕ 8g

WATER

💧 145g

GRIND

☕ fine to medium-fine

WATER TEMP

🔥 194°F (90°C)

NOTES

- 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

Bloom 0:10

Brew 1:35

Press 0:45

Add 40g, swirl

Add 105g

Swirl 3 times

Recipe by Jerry Verhoeven via @aeropress_recipe

2021 World Champion



INVERTED

COFFEE

☕ 18g

WATER

💧 200g

GRIND

☕ medium

WATER TEMP

🔥 176°F (80°C)

NOTES

- 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

Bloom 0:15

Brew 1:25

Press 0:20

Add 50g, stir 3x

Add 150g, stir gently for 20s

Push out excess air

Recipe by @drinkswiththomas

Iced AeroPress



CLASSIC

COFFEE

☕ 20g

WATER

💧 150g

ICE

🧊 150g

GRIND

☕ medium-fine

WATER TEMP

🔥 210°F (99°C)

NOTES

- 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

Bloom 0:30

Brew 2:30

Press 0:45

Add 50g, stir

Add 100g, stir 4x

Recipe by @pullandpourcoffee

AeroTonic



CLASSIC

COFFEE

☕ 19g

WATER

💧 100g

EXTRAS

TONIC

🍹 100g

GRIND

☕ fine

WATER TEMP

🔥 200°F (93°C)

NOTES

- Add ice to glass before pressing
- Recommended ratio is equal parts coffee & tonic; adjust to taste though
- Garnish with a twist of lime

Bloom 0:20

Brew 0:30

Press 0:45

Add 100g, stir vigorously

Recipe by @annotatedpress

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