



AERO PRESS

RECIPE

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COFFEE * ROASTERY

15g Coffee

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250g water

Place a paper filter inside the lid and pre-wet

With plunger fully extended (about a ¼ inch from the end of the brewing chamber) place Aeropress on scale, add 15g ground coffee (slightly finer than drip grind), and zero the scale

Start the timer, pour water to wet grounds, and let bloom for 15 seconds

Pour to 250g of water

Stir at 50seconds, then add lid with filter, and turn to ensure the lid is locked in place

Flip the Aeropress, place on top pf receptacle, and press with a mild and consistent firmness

Stop when you begin to hear the first hissing of air through the grounds. This should take 15 – 20 seconds