



From the kitchen to the wilderness, the Aeropress is one of the most versatile brewing methods. In this guide, we're exploring the inverted technique which yields a highly concentrated yet smooth cup of coffee. Whether you're on a backpacking trip and boiling water over a campfire or in the kitchen using a gooseneck kettle, the Aeropress is designed with portability in mind.

EQUIPMENT

Gooseneck Kettle

Aeropress Kit

Spoon

Coffee Beans

Grinder

Scale

Timer

Mug

Watch the video!



INSTRUCTIONS

1. Bring your kettle of water to a boil.
2. Measure 18.9 grams* of coffee and grind to a consistency that's slightly finer than sea salt.
3. Set the Aeropress upside down on the scale and add coffee grounds.
4. Tare the scale and set your timer.
5. Using your kettle, completely saturate the grounds with 180 grams of water within 25 seconds.
6. Stir well. Then, let the coffee bloom for 30 seconds.
7. Meanwhile, prepare your filter. Set the filter in the strainer cap and rinse with hot water. Then, tighten the strainer cap onto the Aeropress.
8. Once your timer hits one minute, set the Aeropress onto your mug rightside up. Begin slowly extracting. This step should take about 30 seconds.
9. Set the Aeropress aside. Enjoy your rich, bold brew

