# Aeropress Brew Guide

**Cup Characteristics**
Thick and complex

**Starting Parameters**

<table>
<thead>
<tr>
<th>COFFEE: 15 grams</th>
<th>TIME: 2 minutes</th>
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</thead>
<tbody>
<tr>
<td>WATER: 250 grams</td>
<td>TEMP: 201°</td>
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<tr>
<td>GRIND: medium-coarse</td>
<td>YIELD: 8 oz</td>
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</tbody>
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**Inverted Brewing Instructions**

1. Heat water.
2. Grind coffee.
3. Pre-rinse filter.
4. Insert plunger about 1/2" into Aeropress and stand inverted.
5. Add ground coffee to inverted Aeropress.
6. Pour 50g of water and let bloom for 30 seconds.
7. After 30 seconds, add remaining water.
8. Twist cap into place and flip Aeropress onto cup or carafe.
9. Plunge slowly until completely pressed (should take about 30 seconds).
10. Remove cap from Aeropress and eject coffee puck.
11. Rinse your Aeropress and then get your drink on!