

A black line-art illustration of an Aeropress coffee maker, centered on a dark green background with vertical brushstroke-like lines. The Aeropress consists of a cylindrical chamber with a plunger at the top and a handle on the side.

# AEROPRESS

BREW GUIDE

*Cafe  
Mondo NYC*

offee Roasting is not an Option... It's an Attitude

# AEROPRESS

## BREWING GUIDE



### AEROPRESS

The Aeropress Coffee Maker is one of the easiest coffee brewers to travel with. It's made of high-quality BPA-free plastic, so you can throw the whole thing in your travel bag without worry of it breaking. The Aeropress is a versatile brewer, but this method details using it like an assisted pour-over, and is an easy, repeatable process.

#### YOUR BREWING NOTES:

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### PREPARATION:

1. Weigh coffee according to chart.
2. Grind coffee, approximating finer sand.
3. Place filter into filter holder, lock into chamber.
4. Rinse filter thoroughly with hot water; discard rinse water.
5. Add coffee to brew chamber, set on top of mug or decanter on a scale, zero out scale.
6. Pre-heat water in kettle to 205-210°F.

### BREWING

1. Starting in the center, add water at twice the weight of the coffee.
2. Allow grounds to "bloom" for 45 seconds.
3. Starting in the center, pour entire water volume to desired weight.
4. Use paddle to stir any floating grounds down into brew water.
5. Let naturally drip for 3 minutes. Remove from scale.
6. Gently add the plunger into the chamber, and press gently until you hear a light "hiss," indicating the brew has exited the chamber.

### BREW CHART

15g coffee / 250g H2O / 3-3:30 / 205-210°F / medium-fine grind  
20g coffee / 325g H2O / 3-3:30 / 205-210°F / medium-fine grind

If the coffee tastes too strong adjust the grind coarser. If the coffee tastes too weak, adjust the grind finer.

For more information, guides, and tips, visit [cafemondoyyc.com](http://cafemondoyyc.com)