

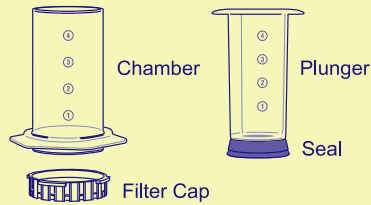
Getting the Most from Your AeroPress® Coffee and Espresso Maker

Congratulations! As the owner of an AeroPress coffee maker, you have in your hands a simple device for making the best coffee or espresso you've ever tasted. It's easy and fun.

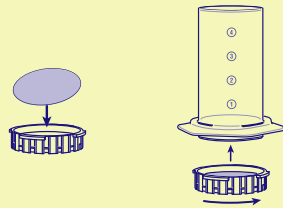
For a quick start, watch a video on the AeroPress product page of our web site, www.aerobie.com

Brewing a Double-Espresso, a 10 Ounce Mug of American Coffee, or a Latte:

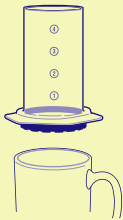
1 Remove the plunger and the cap from the chamber.



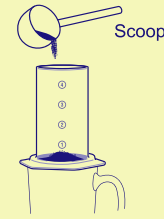
2 Put a filter in the cap and twist it onto the chamber.



3 Stand the chamber on a sturdy mug.



4 Put two AeroPress scoops of fine-drip ground coffee into the chamber.



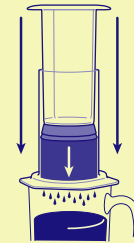
5 Pour hot water slowly into the chamber up to the number 2. Use 175°F (80°C) water for the very best taste.



6 Mix the water and coffee with the stirrer for about 10 seconds.



7 Wet the rubber seal and insert the plunger into the chamber. **Gently** press down about a quarter of an inch and maintain that pressure for about 20 to 30 seconds until the plunger bottoms on the coffee. **Gentle** pressure is the key to easy AeroPressing.

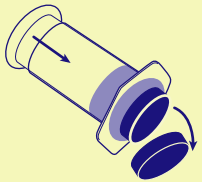


8 You've just made a double espresso. For American coffee, top-off the mug with hot water. For a latte, top-off the mug with hot milk.

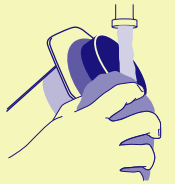


Cleanup and Storage:

Remove the cap and set it aside. Push the plunger to eject the "puck" of spent grounds into the trash (or save for compost or plant food.)



Rinse and/or brush away any grounds left on the rubber seal. The seal has already wiped your chamber clean, so no further cleanup is needed.



Always eject the puck right after brewing and store your AeroPress with the plunger pushed all the way through or completely removed. Storing the seal uncompressed will keep your seal air-tight for years.

HINTS

You can press using from 1 to 4 scoops of grounds. Each AeroPress scoop makes a single espresso or 5 ounces of American coffee. Fill the chamber with hot water to the number corresponding to the number of scoops.

You can make a full carafe of coffee using your AeroPress in less time than it takes to brew a pot of drip coffee. Two 3-scoop or 4-scoop pressings, topped off with hot water will fill most vacuum carafes.



If you grind your own, use the AeroPress funnel to transfer the coffee from the grinder to the AeroPress chamber. A scoop of beans equals a scoop of grounds.

If pressing is too difficult, try pressing more **gently** and/or using a coarser grind. For single-scoop pressings you can use the finest grind you can get.

The plunger can be used to measure water.

Two thousand filters use about as much paper as one city newspaper, so you needn't feel guilty about discarding filters. But you can also re-use each filter many times just by brushing it off under running water. The choice is up to you. When re-using a filter, remove the plunger and twist the cap containing the wet filter onto the chamber. This will keep it flat as it dries and you'll be ready for the next pressing.

FREQUENTLY ASKED QUESTIONS

What grind should I use? We recommend using "fine drip" grind. If you use a blade grinder, run it for 20 to 30 seconds. For single-scoop pressings, you can even use espresso grind. Using a fine grind helps brew very rich flavor.

Why do you recommend brewing with 175°F (80°C) water? All of our tasters, from coffee lovers to coffee professionals, preferred 175°F. It delivers a smooth, rich brew. Hotter water increases bitterness and acidity.

How do I heat water to the right temperature?

Microwave oven: Use a thermometer and experiment to determine the time needed to heat the desired amount of water to 175°F. In the future, heat the same amount of water for that time.

Kettle: Poke a thermometer in the spout of your kettle and heat until it reads 175°F.

Three-quarters of the time to boil: Heat the desired amount of water in a kettle or microwave oven and measure the time it takes to boil. Heating the same amount of water for three-quarters of that time will reach the right temperature.

Instant hot water: If you have instant hot water in your kitchen, it's probably close to 175°. If necessary, take a few minutes to set it.

Some water drips through the coffee and filter before I stir. Is that OK? That is perfectly normal and will not affect the final brew. If a lot of water runs through before stirring, remember to use fine-drip grind and to pour the water in slowly, particularly for the first few seconds to wet the grounds.

Am I doing something wrong if it is hard to press? Pressing hard compresses the puck of coffee and blocks the flow. **Gentle** is the key. Gently press the plunger down about a quarter inch and then maintain that amount of pressure as the plunger sinks down to the grounds. Let the air pressure in the chamber do the work. If you press gently and pressing is still difficult, try a coarser grind.

If I am just making a single cup, can I push all the water for the cup through the press? Yes, but when you push a full cup of water past the grounds it extracts bitterness. Diluting your espresso-sized pressing with hot water makes a much smoother brew.

How do I make a latte? A latte is espresso mixed with hot milk. You can add hot milk to the espresso or you can add cold milk and then heat the latte in a microwave oven.

How do I make a cappuccino? Cappuccino is simply espresso capped with a layer of foamed milk. The traditional way of foaming and heating milk is with steam. But those who have tried battery powered stirrers agree that they do a great job of foaming milk and are very easy to use and clean.

Can I clean the AeroPress in the dishwasher? You can in the top shelf, but a simple rinse is entirely sufficient because the plunger wipes the chamber clean.

Where do I get more AeroPress filters? Most AeroPress retailers also sell replacement filters. For a list of retailers that sell filters, visit www.aerobie.com.

What if I need a part? Call us at 1-650-493-3050 to order replacement parts.