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# Beginner lessons for AeroPress

Master AeroPress Brewing for Perfect Coffee Every Time!

DEFINITION

The AeroPress is a coffee brewing device that uses air pressure to extract flavors. It's portable, easy to use, and perfect for making a single cup of coffee.

KEY CONCEPTS

Grind Size

The grind size affects extraction; use medium-fine for optimal results.

Water Temperature

Ideal water temperature is between 195°F to 205°F for best flavor extraction.

Brewing Time

A brewing time of 30 seconds to 1 minute is recommended for balanced taste.

Pressing Technique

Apply steady pressure when pressing to avoid bitter flavors and ensure even extraction.

Coffee-to-Water Ratio

A common ratio is 1:15, meaning 1 gram of coffee to 15 grams of water.

EXAMPLES

- Use 15 grams of coffee with 225 grams of water for a balanced brew.
- Experiment with grind size to find your preferred flavor profile.
- Try a 45-second brew time for a stronger cup.

MEMORY TIPS

- ★ Remember 'G-W-B-P-R' for Grind, Water, Brew, Press, Ratio.
- ★ Think 'Hot and Steady' for water temperature and pressing technique.
- ★ Use '15:225' to recall the coffee-to-water ratio.

COMMON MISTAKES

- ✗ Using the wrong grind size leading to over or under-extraction.
- ✗ Not measuring water temperature, resulting in bitter or weak coffee.
- ✗ Pressing too hard or too fast, causing uneven extraction.

QUICK RECAP

The AeroPress is a versatile brewing tool that requires attention to grind size, water temperature, and brewing time. By mastering these elements, you can create a delicious cup of coffee tailored to your taste.