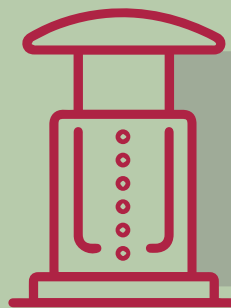


PISTON



This method enables absolute control over extraction time and the amount of pressure engaged.

A pressure filtration method that makes a coffee made up of more oils in a very short time.

How to use it?

AEROPRESS

Aeropress Coffe Maker

Light-Medium roast
Medium-Fine grind

Dose

For every 100 ml of water, add between 8 to 10 grams. The aeropress however allows for greater freedom to play with variables of the brew recipe.

Place the filter on the perforated plastic disc and rinse with hot water to remove any possible impurities,

Prepare

Put the coffee inside the chamber and add the water, first to bloom the coffee then to the desired levels of the recipe used. Break the crust at the desired time and or possibly remove if so desired.

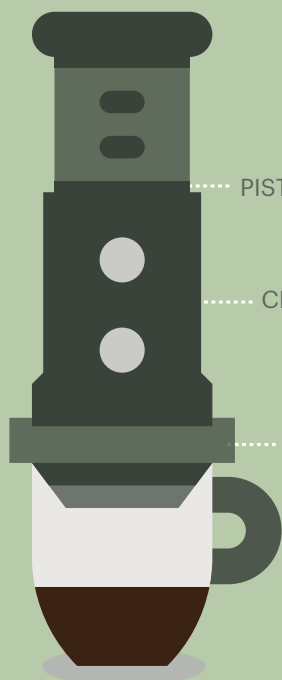
Fill

Place the head with the filter pressing to remove the air from the top. Invert the coffee maker and place it over the serving cup pressing down for extraction.

Extract

Once the extraction is complete, we have a drink ready to serve.

Serve



PISTON

CHAMBER

FILTER HOLDER
CAP



REMOVER

