CaffeTechnica BREW GUIDE - AEROBIE AEROPRESS

SUPERIOR HAND CRAFTED QUALITY BY: COFFEE ROASTING CO.

It's YOUR CHOICE ...



SLIP	a new filter on the brewing chamber	
PLACE	onto your vessel of choice. You may want to use the funnel	
ADD	ground coffee (slightly finer than drip)	Start Timer
FILL	saturate all the grounds by filling brewing chamber with boiled water	00:00
START	timer and brew. Assemble plunging piston.	00:20
PRESS	plunging piston to extract the coffee into your cup. Should be slow and constant taking around 30 sec.	00:45
DRINK	drink straight or dilute with water or milk.	01:15
NOTES		

SUGGESTED DOSE

Coffee Dose	Water Dose
20 grams	215ml

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