Find Your Inner Brew in 1-2 Minutes!

American

PREP



1. Grind your coffee to medium-fine.



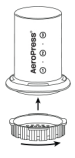
2. Heat your water to boiling, or if you have a temperature-controlled kettle, set it to 185°F (85°C).



3. Pull plunger to separate entirely from chamber.



4. Put filter (paper or metal) in filter cap.



5. Twist filter cap onto chamber.

BREW



6. Stand chamber on GO travel cup and add 3/4 scoop (11 g) of coffee. Shake gently to level.



7. Add water up to (3) on chamber.
Note: A small amount of drip through the filter is normal. If there is excessive drip through, use a finer grind of coffee.



8. Stir 10 seconds (gently). Insert plunger about ½ inch (about 1 cm) into chamber. Let sit 30 seconds.



9. Apply gentle constant pressure (not too hard). It's normal to feel some resistance. However, too much resistance means your coffee grind is probably too fine.



10. Remove filter cap, then push the plunger through until you hear the pop and the coffee grounds pop out.



Enjoy!

Espresso Style

PREP



1. Grind your coffee to medium-fine.



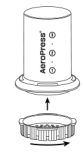
2. Heat your water to boiling, or if you have a temperature-controlled kettle, set it to 185°F (85°C).



3. Pull plunger to separate entirely from chamber.



4. Put filter (paper or metal) in filter cap.



5. Twist filter cap onto chamber.

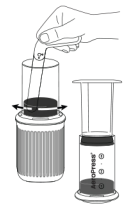
BREW



6. Stand chamber on GO travel cup and add coffee. Add 1 heaping scoop (15 g) for a single espresso and 2 heaping scoops (30 g) for a double. Shake gently to level.



7. Add water up to (1) on chamber for a single espresso and up to (2) on chamber for a double.
Note: A small amount of drip through the filter is normal. If there is excessive drip through, use a finer grind of coffee.



8. Stir 10 seconds (gently). Insert plunger about ½ inch (about 1 cm) into chamber. Let sit 30 seconds.



9. Apply gentle constant pressure (not too hard). It's normal to feel some resistance. However, too much resistance means your coffee grind is probably too fine.



10. Remove filter cap, then push the plunger through until you hear the pop and the coffee grounds pop out.



Enjoy!

Latte

PREP



1. Grind your coffee to medium-fine.



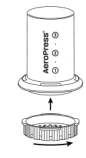
2. Heat your water to boiling, or if you have a temperature-controlled kettle, set it to 185°F (85°C).



3. Pull plunger to separate entirely from chamber.



4. Put filter (paper or metal) in filter cap.



5. Twist filter cap onto chamber.

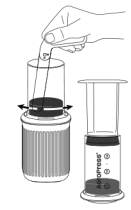
BREW



6. Stand chamber on GO travel cup and add 1 heaping scoop (15 g) of coffee. Shake gently to level.



7. Add water up to (1) on chamber.
Note: A small amount of drip through the filter is normal. If there is excessive drip through, use a finer grind of coffee.



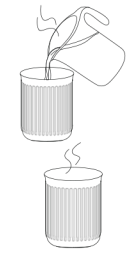
8. Stir 10 seconds (gently). Insert plunger about ½ inch (about 1 cm) into chamber. Let sit 30 seconds.



9. Apply gentle constant pressure (not too hard). It's normal to feel some resistance. However, too much resistance means your coffee grind is probably too fine.



10. Remove filter cap, then push the plunger through until you hear the pop and the coffee grounds pop out.

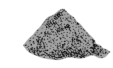


11. Add 1 cup (8 oz/240 ml) of steamed or frothed milk.

Enjoy!

Cold Brew

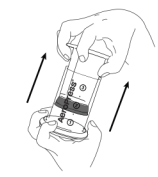
PREP



1. Grind your coffee to medium-fine.



2. Set aside room temperature water.



3. Pull plunger to separate entirely from chamber.



4. Put filter (paper or metal) in filter cap.



5. Twist filter cap onto chamber.

BREW



6. Stand chamber on GO travel cup and add 3/4 scoop (11 g) of coffee. Shake gently to level.

7. Add water up to (3) on chamber.
Note: A small amount of drip through the filter is normal. If there is excessive drip through, use a finer grind of coffee.

8. Stir 1 minute (briskly).

9. Insert plunger and apply gentle constant pressure (not too hard). It's normal to feel some resistance. However, too much resistance means your coffee grind is probably too fine.

10. Remove filter cap, then push the plunger through until you hear the pop and the coffee grounds pop out.

11. Drink as is or add ice.

Enjoy!

Be your own barista: Experiment with different temperatures, grind sizes and brew times to customize coffee to your taste.

SAFETY NOTICES

Be careful, hot liquids can cause serious burns.

Hold GO travel cup and chamber securely with one hand while pressing the plunger vertically down with your other hand.

Never press if the seal is loose in the chamber. Hot water can shoot around the seal and burn you. If your seal is worn, go to aeropress.com to order a replacement seal.

Never press into a fragile or narrow base cup. Use the included GO travel cup.

Never press hard. It can result in breakage and spills.

Inverted brewing method: Some people brew with their AeroPress coffee maker upside down, which has been referred to as the "inverted method". We strongly discourage using this method as it can cause the coffee maker to be less stable and prone to mishaps that expose the user to potential burns from hot liquid.

Warranty: *AeroPress coffee makers are warranted against defects in materials and workmanship for one year from date of purchase from an authorized retailer. Please keep your receipt.*

aeropress.com

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