French Press Method: 16g of coffee with a medium-fine grind, 250g of water at 200°, 2:30 minutes of brew time

Wet one coffee filter and place them in the filter tray - set aside. With the Aeropress inverted, add the 16g of coffee followed by the 250g of hot water. Stir the water and coffee together for 10 seconds. Place the filter basket on the Aeropress and twist it into place. Steep for 2 minutes. Flip the Aeropress over a cup and plunge for a total of 30 seconds, being sure you plunge all of the way to compact grinds.

Pour Over Method: 16g of coffee with a medium-coarse grind, 250g of water at 200°, 2:30 - 2:45 minutes of brew time

Wet two coffee filters and place them in the filter tray - set aside. With the Aeropress inverted, add the 16g of coffee followed slowly by 50g of hot water. Allow the coffee to bloom for 30 seconds. Add the remaining water and stir. Steep for 1:30 - 1:45 minutes. Flip the Aeropress over a cup and plunge for a total of 30 seconds, being sure to stop the plunger as soon as you hear a hissing noise from the Aeropress.

Espresso Method: 16g of coffee with fine grind, 75g of water at 200°, 0:30 - 0:45 seconds of brew time

Wet two coffee filters and place them in the filter tray - set aside. With the Aeropress inverted, add the 16g of coffee followed by 75g of hot water and stir. Wait 30 seconds then flip the Aeropress over a cup and plunge all of the way to compact grinds.

Inverted Method: 16g of coffee with medium-fine grind, 250g of water at 200°, 2:00 minutes of brew time

Wet two coffee filters and place them in the filter tray - set aside. With the Aeropress inverted, add the 16g of coffee followed slowly by 50g of hot water. Allow the coffee grind to bloom for 30 seconds. Add the remaining water and stir. Steep for 1:00 minute. Cap the Aeropress with the filter tray and allow the coffee to degas. Flip the Aeropress over a cup and plunge for a total of 30 seconds, being sure to stop the plunger as soon as you hear a hissing noise from the Aeropress.