

The How to Make Coffee Database - Not Your Parents' Coffee

Method	Recipe (link)	Coffee (g)	Grind	Water (g)	Water (°F)	Strength (g/L)	Time	Tips
AeroPress	Charlene De Buysere 2012 World Aeropress Champion	18.3	Coarse	250	185	70	1:00	o Brew in the standard position. o Bloom with 40g of water for 30seconds. o Add the rest and then press - but leave some water in the press.
AeroPress	Marie Hagemeister 2010 World Champion	20	slightly finer than filter	220	176	87	0:30	o Recipe for 20g coffee and water to the top. o Brew inverted style. o Add all the water then stir for 10-15 seconds. o Flip and slowly press BUT stop before you hear the hiss.
AeroPress	Not Your Parents' Coffee	16	between espresso and drip	220	203	70	1:00	o Brew inverted style. o Add coffee and fill with water to the top. o At 0:45 stir for 5 seconds then cap and flip and press.
AeroPress	Sightglass (w/ video)	17	on the finer side (table salt)	220	45-60 seconds off boil	74	1:00	o Recipe for 17g and fill to the (3) or about 220g water. o Stir a few times then slowly push down at 0:45 and stop at the hiss.
AeroPress	Steampunk	17		240	just off boil	68	2:30	o Rinse. o Brew inverted style. o Add coffee, start timer then slowly add all the water. o At 2:00 put the top on and slowly press.
AeroPress	Alan Adler Aeropress inventor		fine drip or espresso grind		175			
AeroPress	Awlred	16	fine-filter	220	203	70	2:30	
AeroPress	Blair Smith (Augie's)	13.5		200	185	68	2:00	o Bloom 30 seconds o Add water to 175ml o Stir 10 times o Plunge at 1:45 o Add 25ml water
AeroPress	Blue Bottle	15	just a bit finer than drip	190	200	76	2:00	o Brew inverted style. o Add twice weight of coffee in water, stir then wait 30 seconds. o Add rest of water then wait 1 minute. o Give 10 vigorous stirs then flip and press.
AeroPress	Bold Bean Coffee Roasters	15	medium-fine	200	30sec off boil	72	1:00	o Brew inverted style. o Add water to coffee all at once. o Stir 5-6 times at 45seconds, then flip and plunge.
AeroPress	Ceremony	12.5	just finer than table salt	200	205	60	1:45	o Fill with 200g water and stir 3 times. o Immediately set the plunger to stopping dripping. o At 1:15 stir 3 more times then set the plunger. o Slowly press for 30 seconds.
AeroPress	Clive Coffee Video	14.5	medium	200		70	2:00	
AeroPress	Counter Culture	18	medium-fine	200	205	86	2:30	o Brew inverted style. o Fill half way then stir a few times, immediatly fill to the top or 200g. o Wait until 1:45 then stir a few more times. o Cap then flip and slowly press until you hear the

Method	Recipe (link)	Coffee (g)	Grind	Water (g)	Water (°F)	Strength (g/L)	Time	Tips
								hiss at about 2:30.
AeroPress	George Howell	21	drip-fine	260	201-205	63-77	1:45	o Recipe for 17-21g of coffee and water to the (4) or 260g. o Add coffee then add water in 25 seconds. o At 35 seconds stir for 5 seconds. o Then plunge for 1 minute.
AeroPress	Glitch Coffee 2014 Japan Champion	16	between drip & french press	230	174	63-77	2:00	o Bloom with 40g stir 5 times then add water to 230g then put the top on. o After 1 minute press slowly for 1 minute but leave the last 30ml.
AeroPress	Has Bean							
AeroPress	Heart	18	bit finer than drip	270	200-205	64	2:10	o Brew upright/standard style. o Start time and quickly add water to 270g. o Stir and then place the plunger to seal and stop dripps. o At 0:50 stir for 5 seconds and put plunger back on. o At 1:45 stir for 5 seconds then replace plunger. o Plunge for 20 seconds until you hear a hissing sound.
AeroPress	Heart Roasters Video	18	bit finer than drip	270	200-205 or 45sec off boil	64	2:10	o Add all the water at once then stir. o Put the plunger on to stop dripping. o At 50 seconds take the top off and stir for 5 seconds - put the plunger back on. o Take the top off at 1:45 and stir for 5 seconds then plunge for 20 seconds until hiss.
AeroPress	Jeff Verellen 2011 World Aeropress Champion	17	bit coarser than filter	270	176	60	2:00	o Brew in the standard position. o Bloom with 40g of water for 30 seconds. o Slowly add the rest of the water. o Let it steep and drip for 1 minute. o Press gently leaving the last 50 grams.
AeroPress	Jeff Verellen 2013 World Aeropress Champion	17	bit coarser than filter	265	174	62	1:40	o Bloom with 50g of 181F water and shake around a bit to mix. o At 0:40 slowly add 215g water over 30 seconds. o Press slowly for 30 seconds leaving the last 50g in the aeropress and discard. o Extra tips: use only the uniform heavy beans (toss the big, wierd and light ones).
AeroPress	Jon Dail (Hidden House)	16	5.9 on EK43	235	180-190	68	2:15	o Rinse 3 filters o Inverted brew setup o Bloom with 60g o Aggressive stir until 30 seconds o Fill to 235ml then stir once and cap o Flip at 1:15 o Plunge for 60 seconds o Decant 3 times
AeroPress	Kaldi's	33	fine grind	113	195-205	280	1:15	o Add water and stir. o Stir again at 1min and press "like mad." o Dilute if you want.
AeroPress	Lukas Zahradnik 2015 World Champion Video	20	drip (EK43 (7.3))		175		1:30	o Recipe with 20g coffee and water to the top. o Inverted method. 15 seconds bloom then 15 seconds 'wiggle' then 10 seconds fill to the top. o 45 second press - stop right under the (1).
AeroPress	PT's	18	drip	250	195-200	69	1:00-2:00	o Brew standard with the filter on. o Pour to the (1) mark or 83g and stir. o Pour to the (2) mark 167g and stir. o Add water up to (3) or 250g and stir. o Add plunger and slowly push until you hear a hissing sound. o Let rest in mug for a few minutes then drink.

Method	Recipe (link)	Coffee (g)	Grind	Water (g)	Water (°F)	Strength (g/L)	Time	Tips
AeroPress	Shuichi Sasaki 2014 World Champion Video	16.5	slightly finer than french press	250	173.4	63	1:50	o Recipe for 16.5 and XX water. o No filter rinse. o 40g bloom for 25 seconds. o Stir 5 times after the 40g are added. o Then add 210 grams of water and stir once. o 75 second slow plunge.
AeroPress	Stumptown	17	table salt	220	Just off boil (205)	74	just under 2:00	o Recipe for 17g and water to the (4) or 220g. o Add coffee, then add water saturating all grounds with 10 seconds while filling to the top. o Spin the chamber to mix then stir. o Cover then stir again at 1:15 then slowly plunge.
AeroPress	The Coffee Collective							
AeroPress	Torch Coffee	15	just finer than table salt	225	not specified	64	2:20	o Brew inverted style. o First add 100g on coffee and give a quick stir. o At 0:30 then pour up to 225 grams or to total. o Brew at 1:15 ratio. o Give another quick stir. o At 1:30 break the surface crust and mix into the water. o Put the cap and at 2:00 flip and plunge until the hissing noise.
AeroPress	Verve Street Smarts Video							