



The Sparkplug Scoop

# AEROPRESS

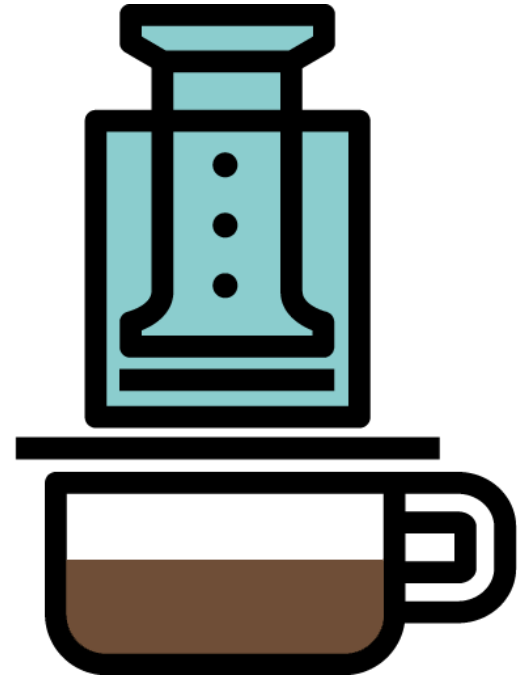
## What is the AeroPress?

The AeroPress is a **magical gadget** that takes the best aspects of several coffeemakers to craft a wonderful cup of coffee very quickly.

## Method - how does it work?

The AeroPress is essentially a syringe that forces coffee through a paper filter into your cup. It's almost like it takes the best of every type of coffee maker and combines them for magic results.

- Like a French press, it **fully immerses coffee grinds and hot water** to release all the richness and flavour from the beans but does it in **30 seconds**, not 3 minutes.
- Similar to an espresso maker, hot water is forced under **pressure** through coffee grinds to extract the coffee.
- The coffee is pushed through a **paper filter** so the coffee is clean with no sediment, like a drip or pour-over coffeemaker.
- Follow our tips to create a **vacuum in the chamber** which accelerates the flavour extraction, like a fancy-shmancy syphon coffeemaker.



## Why we love it!

- The AeroPress makes a delicious cup of coffee. It is difficult to make a bad cup of coffee with it, so long as you start with premium coffee beans.
- Brew it **super strong** for an almost-espresso (no *crema* but otherwise it's hard to tell it's not espresso)
- Or **add more water** to make an Americano / drip coffee
- While it makes just one cup at a time, taking just 30 seconds per cup, it can churn out **several cups in a couple minutes**.
- It is super easy to use and can be either
  - **basic and reliable** - use the same techniques every time OR
  - **geeky and fun** to experiment with - try different water temperatures, vary the brew time, or even do it upside down! (Google "inverted AeroPress" and disappear down a rabbit hole of YouTube videos)
- A feature I love - it is **super fast and easy to clean up**.
- The AeroPress is very affordable and almost unbreakable. It's great for travel or work as well as home use. Bonus!

## What you need to make coffee with an AeroPress

The AeroPress comes with everything you need except hot water, coffee and a mug. It includes a pack of 350 paper filters (a year's supply for most cup-a-day drinkers).

## AeroPress Rules of Thumb

We follow the basic AeroPress instructions (also included in the box) with a couple tweaks. *Here are our tips and a little known trick so that every cup is as good as it can be:*



**MUG:** Use a sturdy mug and make sure the AeroPress fits over it easily. Most coffee mugs are perfectly fine, just don't pick one that is unusually narrow or fragile.

### Road Trip



### Globetrotter



**COFFEE:** a beautiful thing about the AeroPress is that you can use any style of coffee. Light, medium or dark roast, single origin, blend, espresso... the AeroPress will bring out the best in any bean! I love our [seasonal coffees](#) and the [Road Trip](#) made in the AeroPress, or the [Globetrotter](#) when in the mood for espresso!



**MEASURE:** the coffee scoop that comes with the AeroPress is just right. Note that it is a little bigger than the typical 2tbsp / 30ml coffee scoop.



**WATER:** add water (a little off the boil, of course) to the 2 mark for espresso-style and to the 3 or 4 mark for Americano-style coffee. (You can top up your mug with more water when you're done pressing, if you want.)



*The Sparkplug Scoop: AEROPRESS*

MORE TIPS @ SPARKPLUG.COFFEE



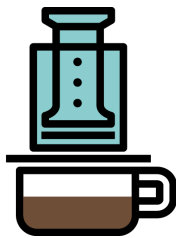
**VACUUM SEALED:** *this is the secret that very few people know!* After stirring to make sure all the coffee grinds are wet, insert the plunger at an angle, straighten it out, and pull back a little bit to create a vacuum in the chamber. This technique stops the coffee from dripping through the filter and also accelerates the brewing process.



**TIME:** I usually let it brew for 20 to 30 seconds before pressing but the beauty of the AeroPress is that you can experiment and adjust to your taste. Try 20, 30, 60, 90 seconds, even 2 or 3 minutes!



**PRESS:** When you're ready to press, make sure the mug is on a flat surface. The vacuum creates a nice, even and smooth pressurized airlock to push the coffee through the filter. If the rubber gasket is touching the coffee, you didn't create a good vacuum. Practice makes perfect, you'll get it next time!



**Buy an Aeropress from the Sparkplug website**

**Get coffee for your Aeropress**

**Limited Edition Seasonal**



**Road Trip**



**Globetrotter**

## SHARE YOUR AEROPRESS SETUP!

We want to see how you brew your coffee with the Aeropress!  
Share your pictures with us on social media & tag @SparkplugCoffee !



xo... Kara  
Chief Coffee  
Officer

