

Silvio Rascioni's winning AeroPress recipe

Recipe shared by Silvio Rascioni (@silvio_rascioni) with CoffeeHow. Weigh everything in grams.

COFFEE 18 g, large beans only	WATER 250 g Levissima (80 ppm)	TEMPERATURE 85 °C (185 °F)
GRIND Pietro, Pro Brew burrs, setting 9	FILTER IMS Ultra Fine metal + rinsed paper	METHOD Inverted
RATIO 1:14	TOTAL TIME about 2:45	IN THE CUP 160 g

BEFORE YOU START

- ☐ Heat Levissima water to 85 °C (185 °F).
- ☐ Weigh 18 g of coffee and keep only the large beans.
- ☐ Grind on a Pietro with Pro Brew burrs at setting 9.
- ☐ Rinse the paper filter and put it in the cap with the IMS metal filter. Warm the server.
- ☐ Stand the AeroPress inverted on the scale and tare.

BREW

TIME	STEP	SCALE
0:00	Add the coffee, pour 50 g of water and swirl in small circles.	50 g
0:00–1:00	Leave it for a full minute: this is the pre-infusion.	
1:00	Pour to 250 g in total.	250 g
2:30	Fit the cap, flip onto the warm server and press.	
Serve	Pour 160 g into the cup. The rest stays in the server.	

Mattia Maculotti's AeroPress recipe

Recipe shared by Mattia Maculotti (@mattflavourwheels) with CoffeeHow. Weigh everything in grams.

COFFEE 15 g, defects removed	WATER 115 g Maniva + water to dilute	TEMPERATURE 86 °C (187 °F)
GRIND Timemore Chestnut G1, 19 clicks	FILTER AeroPress paper	METHOD Inverted, then diluted
RATIO 1:7.7 brew, about 1:11.5 with dilution	TOTAL TIME about 2:30	IN THE CUP 150 g, about 1.20% TDS

BEFORE YOU START

- ☐ Heat Maniva water to 86 °C (187 °F).
- ☐ Weigh 15 g of coffee and pick out the defects: quakers (pale, underripe beans), scorched beans, broken beans and shells.
- ☐ Grind at 19 clicks on a Timemore Chestnut G1 (medium-fine).
- ☐ Put an AeroPress paper filter in the cap.
- ☐ Stand the AeroPress inverted on the scale and tare.

BREW

TIME	STEP	SCALE
0:00	Add the coffee, pour 115 g of water and give it 10 gentle stirs with a paddle.	115 g
Right after	Lift the kettle off its base and open the lid so the water cools. You'll dilute with it.	
2:15	Fit the cap, flip onto the cup and press over about 15 seconds.	
About 2:30	You'll have 90–95 g of concentrate. Top up with the cooled water to 150 g.	150 g

Gianni Dylan Caputo's AeroPress recipe

Recipe shared by Gianni Dylan Caputo (@gianni__dylan) with CoffeeHow. Weigh everything in grams.

COFFEE
18 g, in two doses of 9 g

WATER
200 g, in two pours of 100 g

METHOD
Inverted, two coffee doses

RATIO
1:11

TOTAL TIME
2:40 at most

BEFORE YOU START

- ☐ Weigh two doses of 9 g of coffee.
- ☐ Grind the coffee and heat the water.
- ☐ Stand the AeroPress inverted on the scale and tare.

BREW

TIME	STEP	SCALE
0:00	Add the first 9 g of coffee and pour 100 g of water.	100 g
0:45	Pour another 100 g.	200 g
1:30	Add the second 9 g of coffee.	
2:15	Fit the cap, flip onto the cup and press.	
2:40	Finish pressing by now at the latest.	

Inverted AeroPress: push the plunger well in and flip carefully.

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