

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