

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.	