



Brewing Guide. Press Method.

Step 1.

Insert Filter into Filter Housing

Tips:

- (a) Pre-rinse paper filter with warm water prior to placing in the filter housing.
- (b) Recommended paper disk filters are those compatible with Aerobie AeroPress.
- (c) Recommended stainless steel disk filters are those compatible with Aerobie AeroPress.



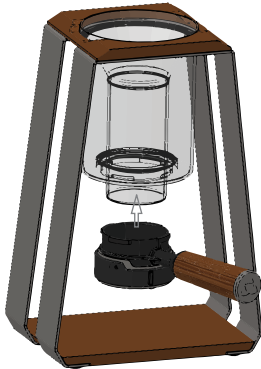
Press Method.

Step 2.

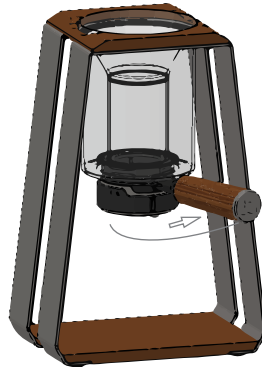
Lock Filter Housing onto Brew Chamber

Tips:

- (a) Align lugs on Filter Housing to gaps in Brew Chamber.
- (b) Raise, and then turn to the right until Filter Housing is locked into position.
- (c) If desired, pre-heat the Brew Chamber by pouring in boiling water. Ensure Flow Controller is "off" (refer page 14) if pre-heating, then turn the Flow Controller to "on" after 60 seconds and drain hot water into a cup or decanter that has been positioned below Flow Controller spouts.
- (d) The Flow Controller provides good heat retention for brewing once pre-heated. Beware of hot surfaces on the stainless steel, and handle only the silicone surfaces when turning the Flow Controller.



(a)



(b)

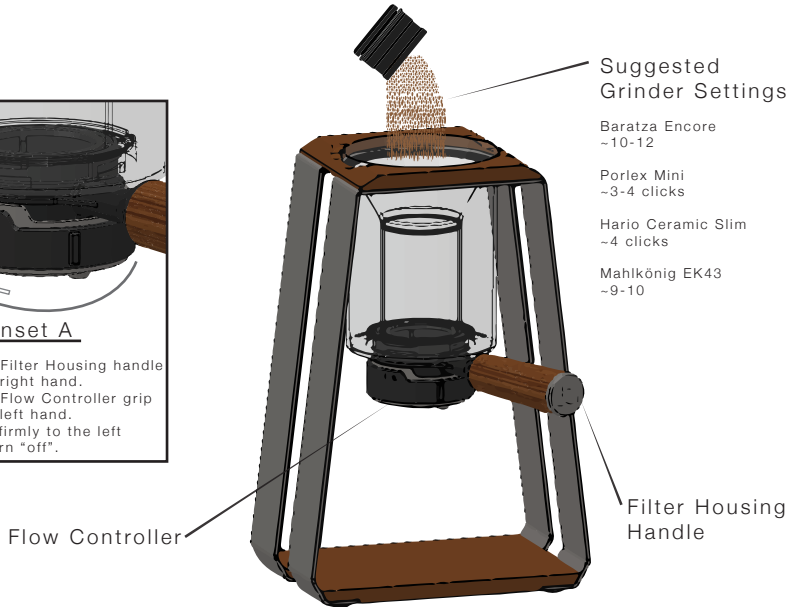
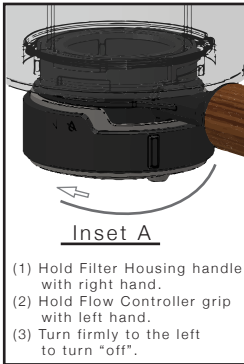
Press Method.

Step 3.

Add Fresh Coffee

Tips:

- (a) Use fresh whole beans, roasted to filter coffee profile (medium - light roast best).
- (b) Grind coffee to medium-fine grind coarseness - slightly finer than drip coffee.
- (c) A dose of 17g of ground coffee is recommended.
- (d) Hold Filter Housing handle with right hand, and use left hand to turn Flow Controller "off". (Refer Inset A). To turn "on" at anytime, turn to the right.



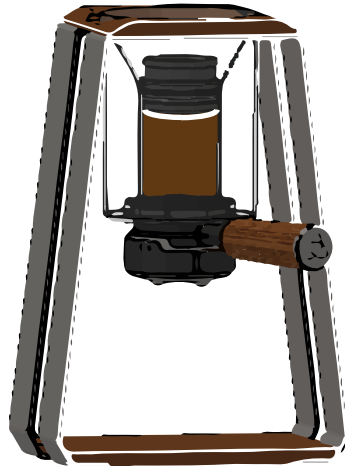
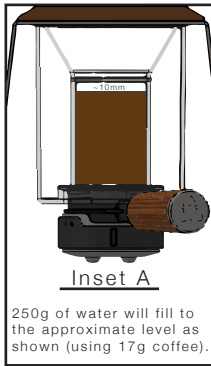
Press Method.

Step 4.

Add Water

Tips:

- (a) Use 250g filtered water for best results with the recommended coffee dose of 17g.
- (b) Heat water 94 degrees Celcius, or boil water and then rest for 30-60 seconds.
- (c) Start a timer and pour heated water into Brew Chamber.
- (d) Note: 250g of water will fill to the level as shown in Inset A.
- (e) Place Press Cap into Brew Chamber to prevent heat loss.
- (f) Gently stirring the coffee is recommended after pouring water to even the coffee extraction.
- (f) Immerse coffee until timer reaches 60 seconds.



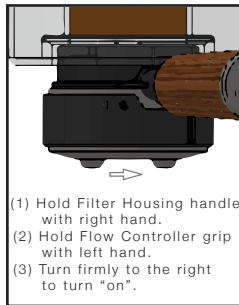
Press Method.

Step 5.

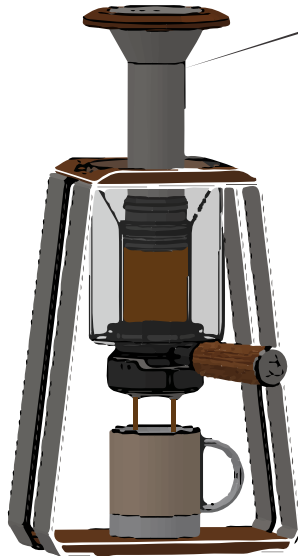
Press.

Tips:

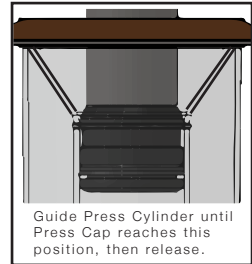
- (a) Ensure cup or decanter is placed beneath Flow Controller Spouts
- (b) Turn Flow Controller to "on" (Refer Inset A) after timer reaches 60 seconds.
- (c) Place Press Cylinder into Press Cap, and guide Press Cylinder until the Press Cap reaches the position shown in Inset B. With correct grind settings, press time should be approximately 45 seconds.
- (d) Release Press Cylinder and remaining coffee will press evenly and consistently by itself!
- (e) At end of the press, turn Flow Controller to "off" again and enjoy your coffee!
- (f) Total brew time should be 1:45 - 2:00 minutes.
- (g) Based on Brewing Method, target %TDS is 1.27%, extraction yield is 19.75% and beverage weight is 215g.



Inset A



Hold Cylinder
Until upper edge of
Press Cap is in Brew
Chamber (Refer Inset B)



Inset B

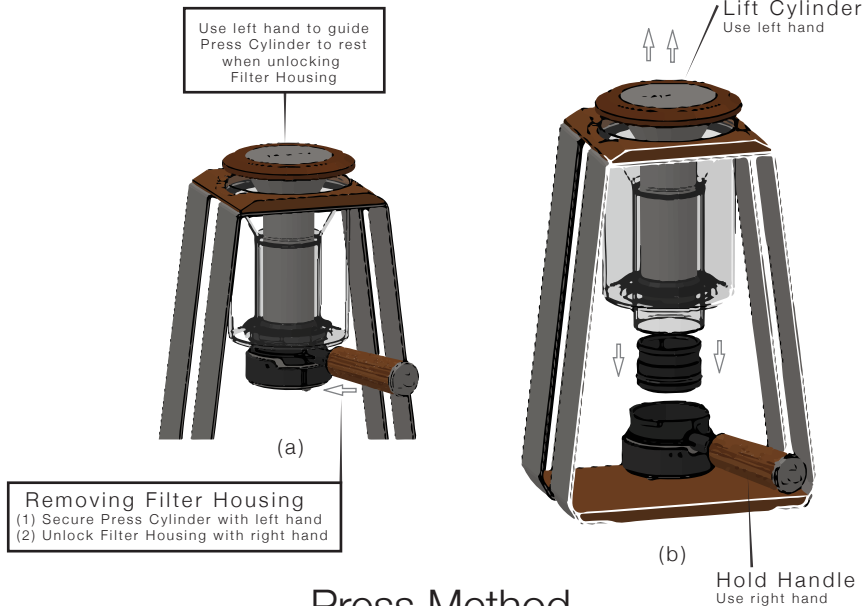
Press Method.

Step 6.

Cleaning

Tips:

- (a) Remove Filter Housing and guide Press Cylinder to resting position as shown below.
- (b) To eject Press Cap into Filter Housing, gently lift Press Cylinder upwards as shown below, or remove Press Cap by hand.
- (c) Discard of coffee grounds by emptying into a compost or bin, and scrape out paper filter using a wooden paddle or spoon. If using a stainless steel filter, empty into a sink.
- (d) Rinse and dry Filter Housing, and re-position onto Brew Chamber to stow when not in use.



Press Method.

Step 7.

Storing.

Tips:

(a) When not in use, stow away on the bench in the position shown below!



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Contact us at hello@trinitycoffee.co if you have any further questions regarding brewing on Trinity ONE.

Questions?