

Aeropress

The background of the image is a textured, light brown surface. It features several coffee leaves of varying sizes and orientations, some with detailed vein patterns. In the bottom right corner, there is a small white bowl filled with dark brown coffee beans. The overall aesthetic is natural and earthy.

The aeropress is a manual coffee maker that uses air pressure to brew coffee. Ground coffee is steeped in hot water and then pressed through a filter using a plunger, resulting in a smooth and rich cup of coffee.

History

The background of the slide is a textured, light brown surface. On the right side, there is a cluster of dark brown coffee beans. In the bottom right corner, a white bowl is filled with more coffee beans. Several coffee leaves are scattered across the surface, some showing detailed vein patterns.

Aero press is a much loved coffee brewer Invent by Alan Adler in 2005. The aeropress has had multiple iterations with 2009s Crystal Clear Chamber to be first manufactured without BPA.

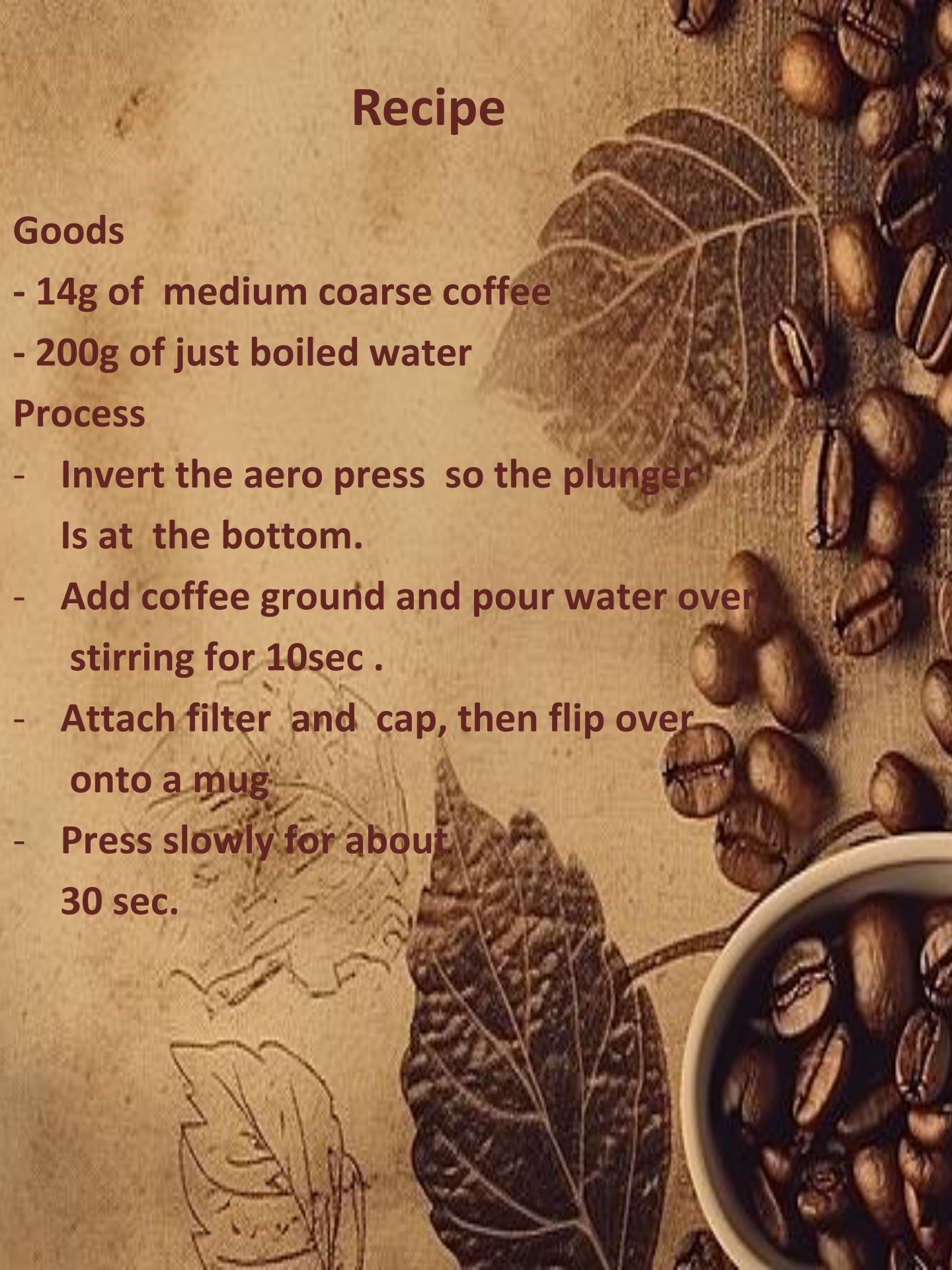
Recipe

Goods

- 14g of medium coarse coffee
- 200g of just boiled water

Process

- Invert the aero press so the plunger is at the bottom.
- Add coffee ground and pour water over stirring for 10sec .
- Attach filter and cap, then flip over onto a mug
- Press slowly for about 30 sec.



Advantage

- Easy to use and clean**
- It is extremely durable and safe**
- It is portable and light weight**
- It take less time to brew coffee**
- Affordability**

Disadvantage

- It is small and can make small amount of coffee**
- It we extract short shot of coffee it taste like sour and weak**
- Require Accessories**
- Manual Operation**
- Learning Curve**