

Coffee Recipes

V1.4

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thepenguin.eu

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Standard AeroPress

coffee/water --> 15gr/215gr (r=0.07)

wilfa starting point --> AEROPRESS (start from R and go coarser)

step 1

put the paper filter on the cap and rinse it with 'off the boil' water

step 2

put **15gr** of freshly medium-ground coffee into the AeroPress

step 3

start a 60sec timer and immediately and pour **215gr** of water

step 4

stir 3 times back to front and place the handle on the AeroPress in order to prevent the water from draining through the filter

step 5

at **1:00**, take the handle off, stir 3 times back to front... it's important to only stir 3 times again here, if you stir less it will be under-extracted, stir more and it will be over-extracted

step 6

place the handle on top of the AeroPress and press the contents into a large cup or pitcher by using your body weight until approx **1:30**

Note:

- alternatively start **step 5** at **2:00** and end with **step 6** at **2:40-3:00**

Inverted AeroPress (my main recipe)

coffee/water --> 15gr/215gr (r=0.07)

wilfa starting point --> AEROPRESS (start from R0 and go coarser)

step 1

put the paper filter on the cap and rinse it with a lot of 'off the boil' water

step 2

put **15gr** of freshly medium-ground coffee into the inverted AeroPress

step 3

start the timer and add **215gr** of water with circular movements - it should take you approx **30sec**

step 4

at approx **00:35** stir 4-5 times and put the cap on the AeroPress

step 5

at **2:00** invert the AeroPress, give it a little swirl (the equivalent of a V60 "Rao spin") to ensure that there are no grounds stuck to the side and plunger

step 6

at **2:30** start pressing very gently until approx. **3:30** - don't push all the way to the bubbling hiss at the end

Notes:

- consider the ending time of **3:30** to be the minimum - in case pressing down is more difficult than usually, continue pressing gently, even if it takes **10sec** more

- for a cleaner cup of coffee, it is suggested to use two filters, or even better one filter by Aesir
- this recipe assumes the use of light roasted coffee - if your coffee is medium/dark please consider using water of a lower temperature (90-95 °C)

V60 Standard

coffee/water --> 16gr/250gr (r=0.064)

wilfa starting point --> AEROPRESS (start from R0 and go coarser)

step 1

put the paper filter on the dripper and rinse it with a lot of 'off the boil' water

step 2

add **16gr** of freshly medium-ground coffee into the dripper and create a well in the middle of the grounds

step 3

start the timer and add **48gr** (3 x coffee weight) water

step 4

swirl (Rao spin) the coffee slurry until evenly mixed - the aim is to wet all the coffee grounds by evenly mixing bloom water and coffee

step 5

at **00:45** start adding water, aiming for **150gr** water (60% of the total brew weight) in the next 30sec

step 6

at **1:15** add water aiming for 250gr water (100% of the total brew weight) in the next **30sec (1:45)**

step 7

allow V60 to drain a little and approx. at **01.50** give 1-2 gentle swirls (Rao spin)

V60 Cold

coffee/water/ice --> 16gr/150gr/100gr (r=0.064)

wilfa starting point --> AEROPRESS (start from R and go coarser)

step 1

put the paper filter on the dripper and rinse it with room temperature water

step 2

add **100gr** ice (40% of total brew) into the brew vessel

step 3

add **16gr** of freshly medium-ground coffee into the dripper and create a well in the middle of the grounds

step 4

start the timer and add **48gr** (3 x coffee weight) water

step 5

swirl (Rao spin) the coffee slurry until evenly mixed - the aim is to wet all the coffee grounds by evenly mixing bloom water and coffee

step 6

at **00:45** start adding water, aiming for 150gr water (60% of the total brew weight) in the next **1m and 10sec (01:55)**

step 7

allow the dripper to drain a little and approx. at **02:00** give 1-2 gentle swirls (Rao spin)

Clever Dripper

coffee/water --> 16gr/250gr (r=0.064)

wilfa starting point --> AEROPRESS (start from R0 and go coarser)

step 1

fold and rinse paper with 'off the boil' water

step 2

fill the Clever Dripper with **250gr** (or **330gr**) of 'off the boil' water first for a quicker drawdown

step 3

start the timer, quickly add **16gr** (or **21.1gr**) of medium-ground coffee and stir gently (until approx **00:28**) with a spoon

step 4

at **2:30** give some gentle swirls (Rao spin) for approx. **8sec**

step 5

at **3:00** drip into your brew vessel

Note:

- consider the **3min** of steeping time to be the minimum - you can experiment a lot with this - it is highly suggested to test executing **step 5** at from **5:00** to **9:00**

Notes

- the standard AeroPress Recipe is based on Tim Wendelboe's one
- the V60 and Clever Dripper recipes are based on James Hoffmann's ones with minor/major alterations

Sources

[How to use an Aeropress w/ Tim Wendelboe](#)

[A 'no bells and whistles' inverted AeroPress recipe](#)

[The Ultimate V60 Technique](#)

[Better than cold brew: How to make iced filter coffee](#)

[The Ultimate Clever Dripper Technique](#)