



PRESSED FILTER



**STEP 1.**  
Pre heat the Espro Press with boiling water and let it sit for 2 minutes. This will improve the brew performance but if you are in a hurry, this step can be skipped.



**STEP 2.**  
Using fresh coffee, grind your coffee to a coarser grind size than espresso grind. Now weigh your coffee using the brew table below, depending upon the size of the Espro Press you are using. I find when preparing one cup in a small Espro Press, 18 g of coffee brewed with 300 ml of hot water is just right. Once you're comfortable, play around with grams used for different blends to find what works best for you.



**STEP 3.**  
Discard the water used to pre heat the press and add your ground coffee. Be sure to wipe any excess grind from the top lip of the press, as only this area is missed by the filters, and this grind could end up in your cup.



**STEP 4.**  
Boil fresh purified water to 93 - 96 degrees Celsius if you are using a temperature controlled kettle, as this is the ultimate brew temperature range. If you are using a kettle without a temperature control, let the water sit for 1 to 2 minutes after boiling to drop in temperature. Fill your Espro Press to the desired fill line. Ensure to pour the hot water over the ground coffee slowly and in a circular motion - similar to if you were preparing a V60.



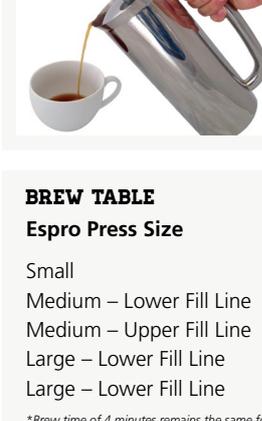
**STEP 5.**  
Once filled, use a dessert spoon to gently stir the coffee. This will help ensure all the ground coffee is in contact with the water and will promote the full flavour of the coffee you are using.



**STEP 6.**  
Cover the brewing coffee by placing the lid of the Espro Press over the coffee, but without pressing. Ensure the lid sits down below the top of the press as pictured and the filter assembly is sitting just in the top of the coffee. This will help retain the heat whilst your coffee brews and help make sure all of the coffee grind remains wet. Wait 4 minutes; this is your brewing time or time for your coffee to extract.



**STEP 7.**  
Press slowly until the button reaches the lid of the Espro Press. If you find it hard to press, slowly pull the button back up and then down again to clear the filter. Avoid using your body weight and pressing too quickly. This process should take no less than 15 seconds.



**STEP 8.**  
Enjoy your coffee! With the stainless steel vacuum double wall, your coffee will stay hot for between one to two hours but if served immediately, be careful not to burn yourself or others; it will still be very hot.

**BREW TABLE**

Espro Press Size	Coffee	Water	Makes (Metric Cups)
Small	15 - 20 g	300 ml	1.2 cups
Medium - Lower Fill Line	18 - 27 g	450 ml	1.8 cups
Medium - Upper Fill Line	24 - 36 g	600 ml	2.4 cups
Large - Lower Fill Line	30 - 45 g	750 ml	3 cups
Large - Lower Fill Line	40 - 60 g	1,000 ml	4 cups

\*Brew time of 4 minutes remains the same for all sizes

