

EXPLORING THE CRAFT OF COFFEE

Nº72

Extracted

**The Many
Languages of
The Aeropress**



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Review the Magazine

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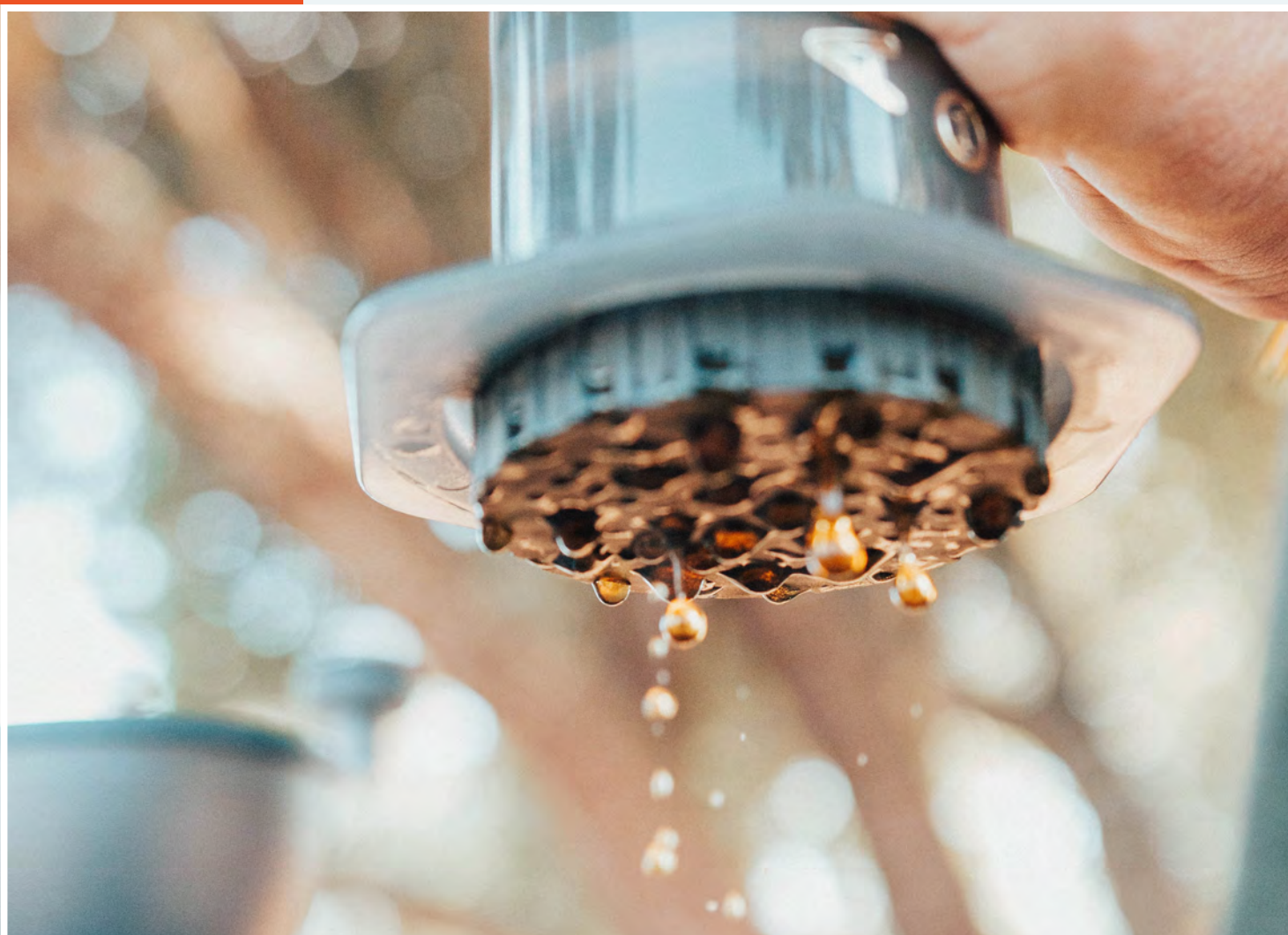
EXTRACTED MAGAZINE seeks to educate, delight, and empower coffee drinkers everywhere bringing you into the world of **craft specialty coffee**. We build connection and understanding that raises the value and the lives of people in coffee around the world, as well as each individual cup that you enjoy.

Even though coffee is consumed by billions worldwide, many are unaware of the significance of the beverage in their cups. Conscious consumption of coffee leads to not only the best tasting coffee of your life, but more powerfully supports the various cultures and peoples that are responsible for that coffee.

Extracted reflects this growing awareness and empowers all coffee drinkers to discover the richness, not only of flavor, but also of the history and relationships of the coffee in your cup.

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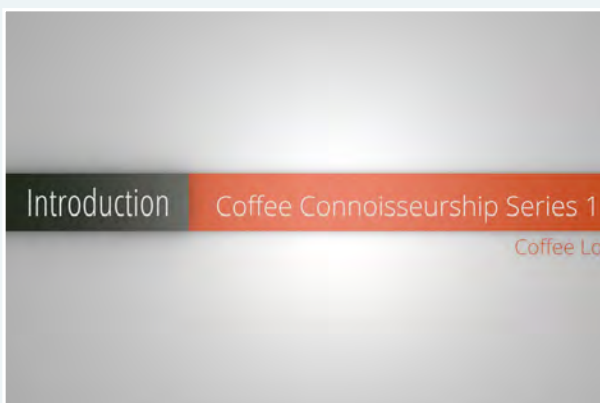
FEATURE ARTICLE

The Many Languages Of the Aeropress

Joseph Robertson

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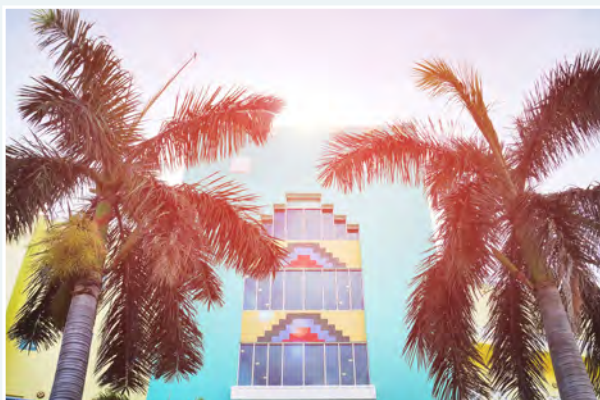
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From the Editor
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Extraction

The process of pulling dissolvable solids out of your coffee into water, creating your brewed cup.



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The magic of the aeropress
isn't in the coffee that it can
make, it's in the kind of coffee
drinker it can make you into.

The Aeropress and it's Many Languages

Of all the common hand coffee brewers out there - including melitta, chemex, v6o, kalita wave, french press - the Aeropress is hands down the most complicated mechanically.

Enthusiasts will argue the point, because once you get your technique down, it's pretty straightforward (like all brewers), but the amount of variables in your control with every brew means you are engaging mental and physical dexterity with every brew.

This is why I don't brew with the Aeropress first thing in the morning - I want something simpler that's going to give me a rich sweet brew (which

the Aeropress can do, it's just not as simple as I want).

The point though is that the Aeropress is the kind of brew device which invites one to obsess over details, to try many of the seemingly infinitely possible recipes, to tinker, to have your own personal approach...

You can't get into this kind of brewing without enjoying that level of obsession and interest.

And thus, the Aeropress is for and makes a coffee enthusiast who has deep appreciation for the way they craft their coffee.



For myself, it was one of my early coffee brewers which taught me extensively about nuance and technique when it comes to the craft of a great coffee. You can find a lot of nuance in many brewers, but none so blatant as the Aeropress, and none with as many different possibilities.

I call this The Aeropress and It's Many Languages because you can create so many different kinds of brews with this one tool - you can make a specialized brew for natural ethiopian coffees, a different one for washed central americans, another for dark roast, another for light, another for blends, etc.

If you take the time to learn all the nuances of these coffee brewing languages you can conceivably get to the point of knowing how to coax out specific kinds of flavors from various coffees with this brewer...

I'm not going to show you how to do all that in this article.

What I will do is explore some basic brewing methods to get you going consistently, as well as 3 winning Aeropress recipes from the World Aeropress Championships in years past.



The Aeropress is filled with variables of control over your brew. How much coffee and water to use are just the beginning. You can make everything from a regular brewed coffee to an espresso with this brewer, controlling variables like position of the brewer (upright or inverted), the filters you chose, the timing, and the pressure you impart.

To get you started, I'm going to offer a standard brew method for the Aeropress which I follow.

A Standard Brew

For this brew method we're going to use a total of 20 grams coffee and 350 grams water. Keeping the water the same you can adjust the amount of coffee and the grind size to tweak this 'recipe.'

Things you Need:

The Aeropress - brewing upright - with paper filters

Coffee - Ground Medium to Medium Fine
Water



A 12 Oz + mug to brew in, or Carafe
A Timer (stopwatch)

I find with the Aeropress you'll want to get everything ready before starting the brew. This kind of brew method is quick and time sensitive. Once you get into the swing of things you'll be good at prepping to brew as the water boils, but for the beginning, I recommend getting your ground coffee, filter, and brew vessel set.

o) Boil your water (don't worry about letting it sit, by the time you brew, it will be down to 202-205)

1) Place Filter and Rinse

With the Aeropress, we want to rinse the filter. Some people do this before placing the filter into the chamber. I prefer to place the filter in the chamber, and then rinse the chamber with a good amount of water (this also acts as a preheat). You will probably find a need to dump the chamber upside down towards the end to empty out any excess. Be careful with the filter once it is wet - it can bunch up easily and this will have an impact on your brew.





2) Add Water to Brew Vessel

Add 100 grams of water to your brew vessel. Be conscious of the heat of the vessel. If it is cold, this will cool off the water significantly. You may want to preheat before adding this water (which will be part of your brew)

3) Place the Aeropress and Add Coffee

Place the Aeropress base on your brew vessel, then add your coffee. This is where the funnel can be helpful. The funnel is also useful if the vessel you are brewing into is too narrow for the Aeropress base. Pick a solid vessel which can take some downward force (and if you have to use the funnel, be aware that some of that force will translate sideways - this is not a brew method for fragile cups).

3) Begin the Brew

Start your timer and add 100 grams of water. Stir.

4) Add the Rest

At 30 seconds, add the remaining 150 grams of water. Stir. Then gently place the plunger into the top of the Aeropress so it seals. Don't press down. This seal will limit the dripping of the brew until we're ready to press.



5) Press

At 1:40, start slowly pressing down on the plunger. I like to just use the weight of my arms for this. It should take 20-30 seconds to fully plunge.

6) Enjoy, Evaluate

Your cup is ready! Have a taste.

The first couple times you do

this you'll be making changes to things like grind size and coffee quantity. You may want to go up to 22 grams of coffee. You may also want to go finer or coarser. Too bitter usually indicates the grind was too fine, too sour usually indicates the grind was too coarse. Too watery (without the other tastes) suggests not enough coffee.

7) [Optional Variation] Iced Coffee

Making iced coffee with the Aeropress is simple.

Replace that first 100 grams of water in the brew vessel with 100 grams of ice.

Once you have this process down, you can start playing around with different experiences. Try removing that initial water in the carafe to create a more concentrated brew. Try lowering the temperature. You'll see in competitive Aeropress brewing they are often brewing with water in the 170-180 F range. Brewing with the Aeropress inverted is a popular method as well (I'm not a fan, but this is because I'm clumsy).

The only real downside to Aeropress brewing is that it is difficult to do more than 1 cup at a time (outside of the original recipe, which creates a concentrate and dilutes).

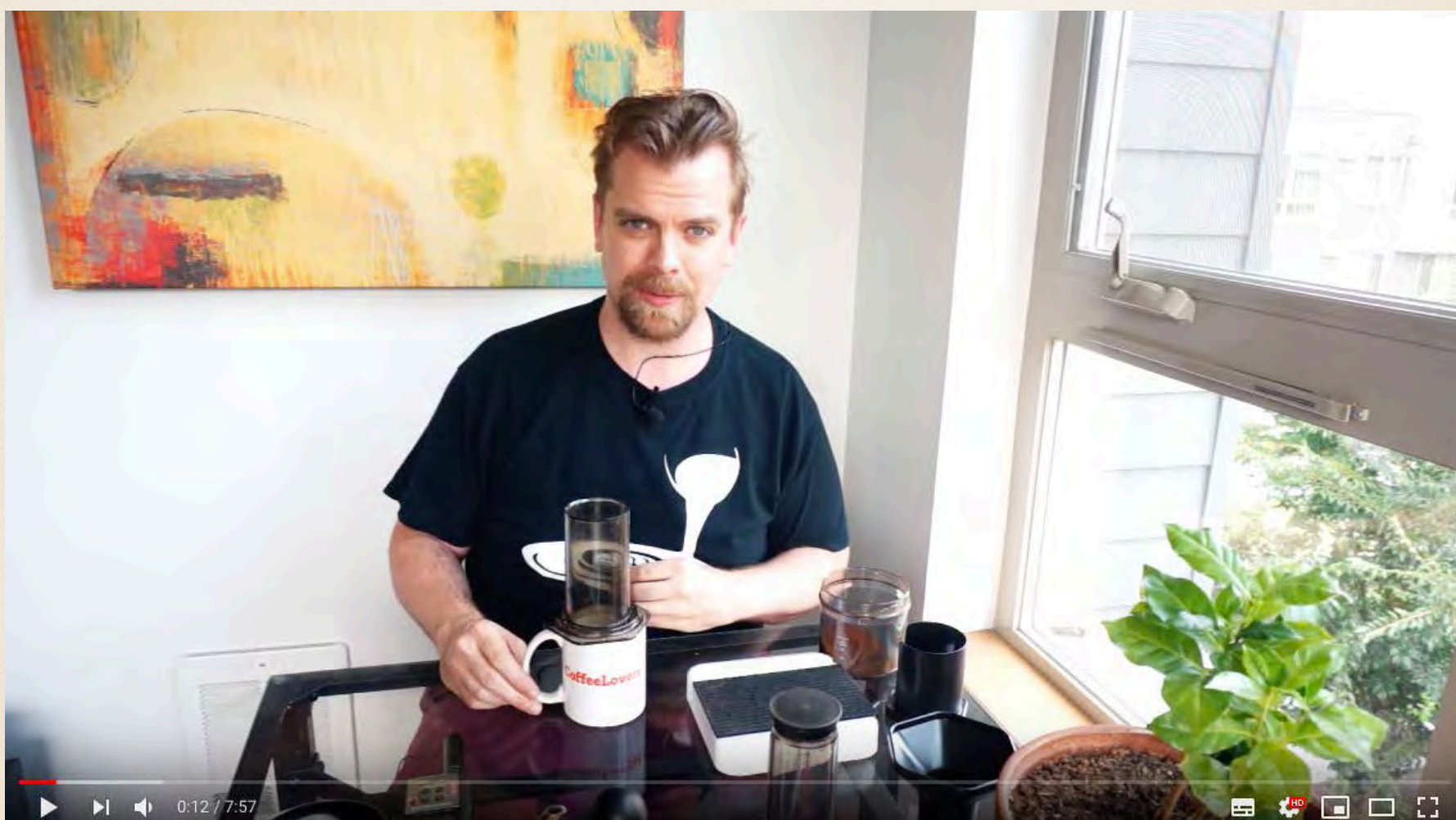
There are seemingly infinite ways to brew with the Aeropress, and seemingly infinite kinds of coffee that you can create, from a regular brew like I've shown here, all the way to espresso.

The ability to change dynamics like pressure and temperature alongside the regular factors of grind size and ratio mean you can more than just aim for a great quality brew - you can decide what parts of the coffee you want to showcase, and how that experience will taste and feel. Learn the fundamentals of the Aeropress and you'll be able to explore all the languages it has to offer.



VIDEO

The Aeropress Introductory Guide



VIDEO

Aeropress Champions

Extracted Magazine



Coffee Tastes



Mouthfeel

The term used to describe the overall feel (physically) of the coffee as you drink it. The additions of oil are the most common and easy to decipher effects on mouthfeel. To get a sense you can compare how a French Press feels to the same coffee filtered by paper.

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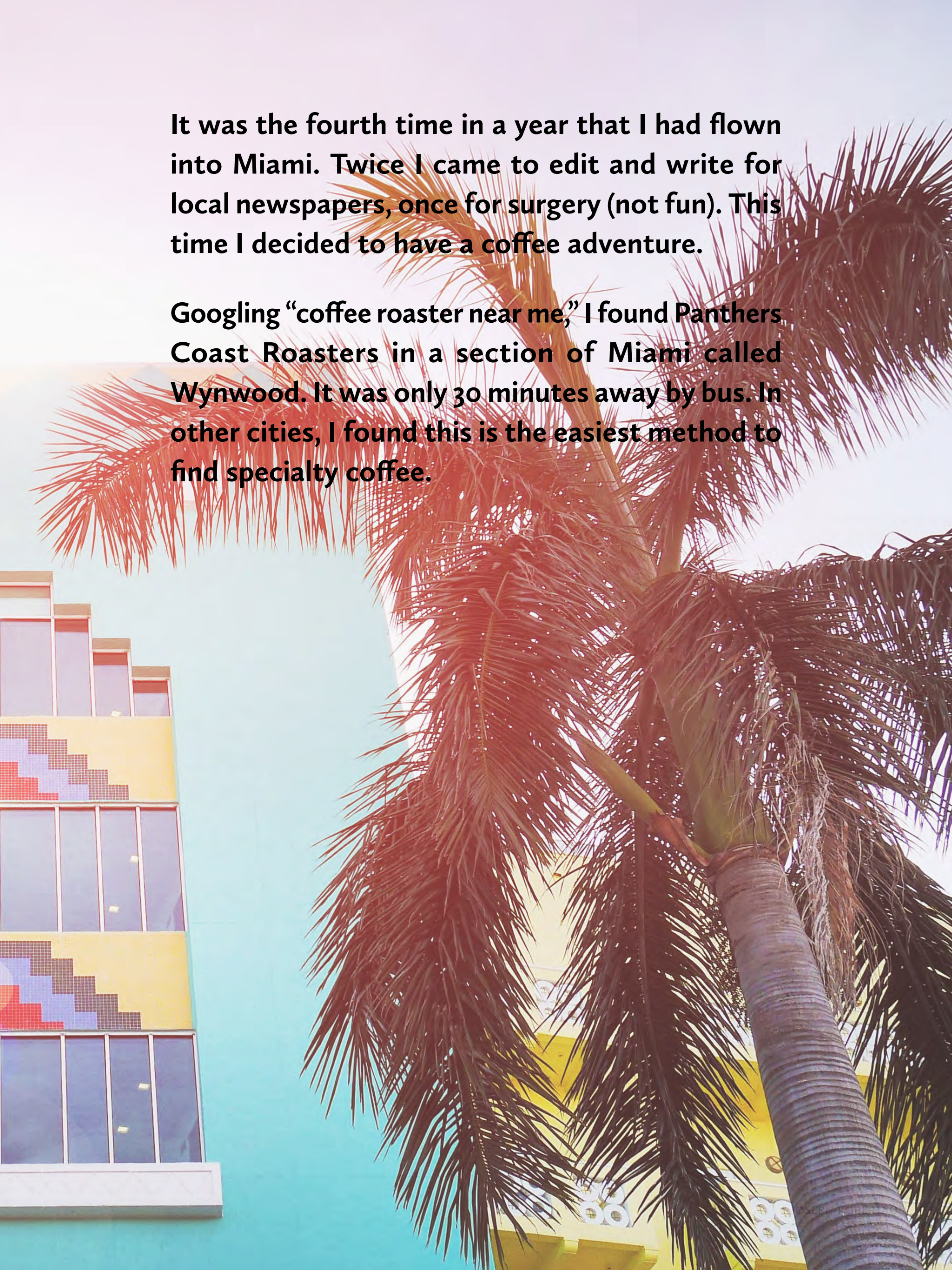
Hot Spot for a Coffee Adventure

By K. Barrett Bilali

PART 1

It was the fourth time in a year that I had flown into Miami. Twice I came to edit and write for local newspapers, once for surgery (not fun). This time I decided to have a coffee adventure.

Googling “coffee roaster near me,” I found Panthers Coast Roasters in a section of Miami called Wynwood. It was only 30 minutes away by bus. In other cities, I found this is the easiest method to find specialty coffee.



The bus left me in a rough urban neighborhood called Overtown which is slowly being gentrified. I walked north about ten minutes through this blighted ghetto until I saw a sign: "Wynwood starts here."

They really didn't need a sign. It was obvious that you had left the hood.

Fancy boutiques, art studios, and arugula-serving restaurants line the main drag which is Second Avenue. Rainbow flags flowing in the wind. Scantly clad locals were now abound.

Unlike the hood, artists in Wynwood are paid big bucks for murals and stylish graffiti on the walls.

Wynwood is like an ever-expanding Bohemian oasis of gentrification amid a dusty ghetto.

And in my experience, coffee is the first enterprise to arrive when these neighborhoods begin to shift.





“At first, people thought we were crazy to sign a lease in Wynwood,” said Panther owner Joel Pollock. It was 2010 and most of the area was abandoned warehouse space, he said.

“I was okay that it was not developed,” said Pollock. “I saw it as an opportunity.”

Pollock and his Brazilian-born wife, Leticia, are partners in life and business. Both had been part of the specialty coffee scene in Portland, Oregon when they went on a Florida vacation in 2009.

“We found in Miami a Latin and Cuban coffee scene,” said Pollock. “People drink strong coffee here. Miami was kind of like... espresso! The bell went off when we were here.”

Listening to that inner voice that only an entrepreneur can hear, Pollock introduced specialty coffee to Miami the following year.

He began by selling cold brews from an ice cream bike he had acquired on a trip to Mexico. He would wheel around at food truck events and engage with local coffee drinkers while promoting his brand. At the same time, the couple were putting their full energy into opening in Wynwood. During Art Basel 2010, a popular art festival in Miami, they opened shop.

“We had not even finished our buildout. And we didn’t even have air conditioning,” said Pollock.

“We built this out of nothing and took some interesting chances,” said Pollock.

Those chances paid off.

Their shop in Wynwood, which is open until 11 P.M., was packed with coffee enthusiasts. Families and tourists with children were among the crowd.

Panther Coffee Roasters Wynwood is





set back off the street and the frontage looked kind of drabby: plain brown paint covering some stucco. In contrast, every store around it is brightly painted with artwork. The drab may have been purposeful. Specialty coffee lovers tend to like out-of-the-way, unassuming shops like this. No frills, just excellent fresh-roasted coffee being served.

East Coast vs. West Coast

The shop inside was dark with warm amber lighting.

I ordered the 'espresso flight' which was a double of both the East Coast and West Coast. They didn't have a tray so I used my laptop and carried both cups to a table outside.

"I wanted to share my experience of being a coffee professional and moving from one coast to the other," said Pollock.

He said the East Coast espresso blend was formulated to be their flagship blend: Chocolatey, creamy, with a hint of caramel and a bite of citrus in the end.

While the West Coast is an African-based, mostly washed coffee.

“We were looking for personality ... a fresh fruit, floral and with sparkling acidity to make a beautiful espresso scenario,” said Pollock of his West Coast blend.

He did not reveal the origins of each blend but he noted his love for Ethiopian coffees.

“We always keep some in house,” he said. “They are some of the most wonderful and most complex in the world.”

Wynwood uses a La Marzocco Linea PB espresso machine and have on hand both a Mazzer Robur and Simonelli Mythos grinders.

Pollock said their extraction formula for their espresso goes more by taste than by measure.

They use between 13 and 15.5 grams of espresso in the portafilter.

“We do fluctuate based on the freshness



of the coffee, temp, and humidity of the room and so many other variables,” said Pollock. “We really go by taste. Even if the number is a little funny, we go by taste.

The East Coast draw was familiar. I am an East Coast kind of guy. The West Coast was an experience which was so enjoyable. I came back the next day for more.

“An always evolving, quality-focused coffee company, based in Miami, yet we roam as we see fit,” is the mission statement written by the Pollocks when they started their enterprise.

Panthers now has five locations throughout Miami -- Wynwood, MIMO, Little Haiti,

Miami Beach, and Coconut Grove. Recently, they opened a sixth location in Miami: a pop-up in the lobby of the W Hotel in Brickell.

They have a huge wholesale operation as well. They purchased the building in Little Haiti in which they operate a 22-kilo roaster. For now, it is their primary roastery and home base where they process, bag and distribute their coffee. But they still use the beautifully-restored 1927 10-kilo coffee roaster in Wynwood.

Panther has also gained a presence in social media



with 37K followers on Instagram alone.

Pollock says he is amazed by the public reception in Miami and by how demand for specialty coffee has grown.

“We weren’t here to change the way people drink,” said Pollock. “We came here to add another voice.”

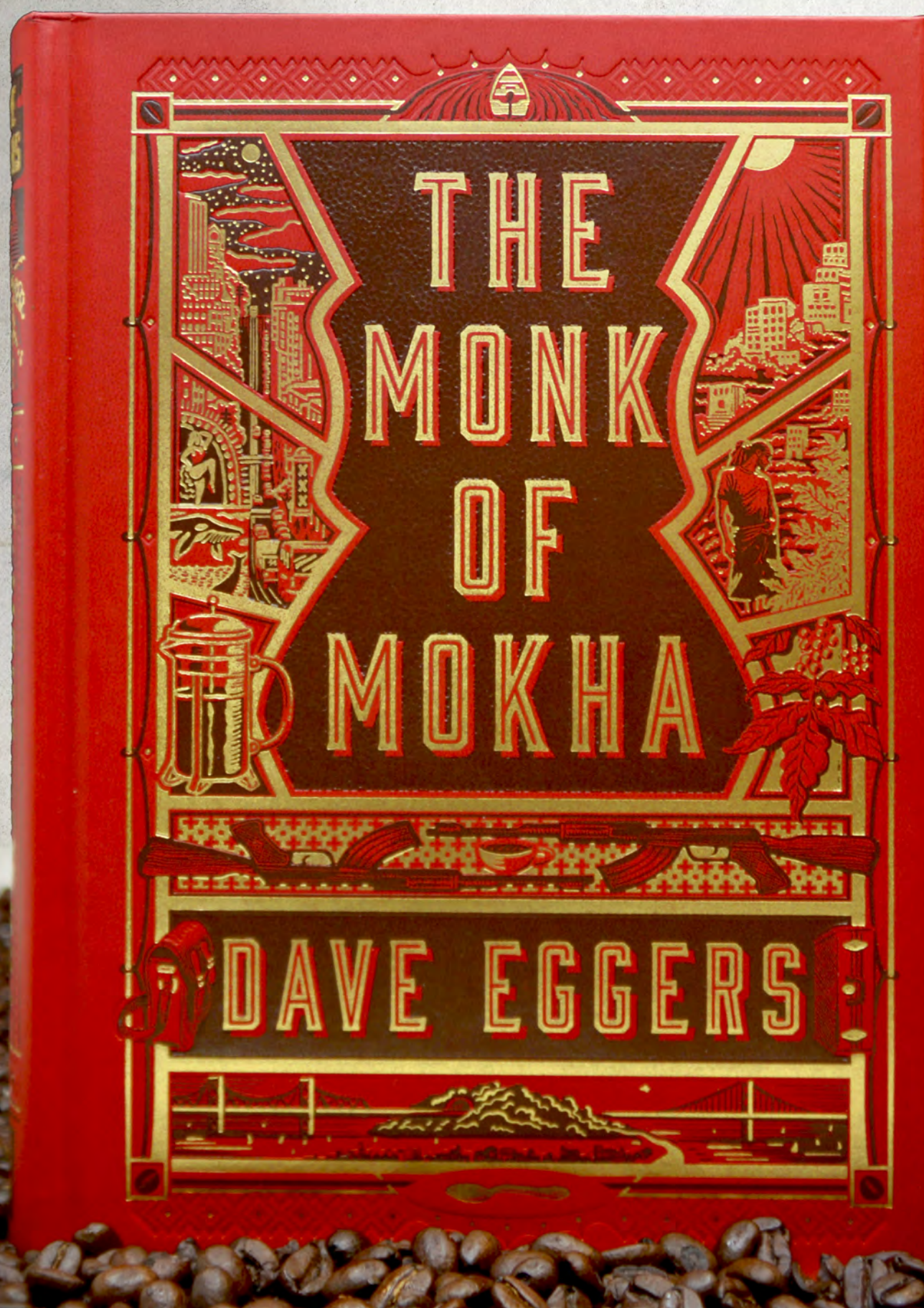
K. Barrett Bilali

K. Barrett Bilali is an independent journalist based in Rabat, Morocco. His love of coffee was born when he worked as a commercial real estate broker in Manhattan working exclusively with third-wave coffee shops.



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PARIS BECAME ONE VAST CAFE



COFFEE AND MORE IN PLACES
WITH STORIES TO TELL

By Steven P. Unger

Book Preview | Chapter 4 | Part 4

GNOMON ASTRONOMICUS Ad Certam Paschalis Æquinoctiæ Explorationem



QUOD S. MARTINUS ET EPISCOPUS HIPPOLYTUS
ADORSUS EST. QUOD CONCIL. NICENUM
PATRIARCHÆ ALEXANDRINO DEMANDAVIT.
QUOD PATRES CONSTANTIANSES ET LATE-
RANENSES SOLICITOS HABUIT. QUOD INTER
ROMANOS PONTIFICES GREGORIUS XIII.
ET CLEMENS XI. INCREDIBILI LABORE ET
ADHIBITÆ PERITIORUM ASTRONOMORUM
INDUSTRIÂ CONATI SUNT. HOC ÆMULATUR
STYLUS ISTE CUM SUBDUCTÂ LIN. MERI-
DIANÂ ET PUNCTO ÆQUINOCTIALI CERTIS
PERIODORUM SOLARIUM INDICIBUS.

Quid mihi est in Cælo: et a te quid
volui Super terram: deus cordis
mei et pars mea deus in Æternum

Que dois-je chercher dans le Ciel:
et qu'est ce que je puis désirer
sur la Terre: si non vous-même
Seigneur; vous êtes le Dieu de
mon cœur, et l'Heritage que j'espere
pour l'Éternité. Psal. LXXIII.



OPUS D. O. M. SACRUM

ELABORAVIT
SCIENTIARUM ACADEMIÆ NOMINE ET CONSI-
LIIS P. C. CL. LE MONNIER EJUSD. ACAD. ET
LONDIN. SOCIUS. AB ÆQUINOCTIO AUTUMNALI
ET IN HIEMALI SOLSTITIO ABSOLVIT. AN.
REP. SAL. M. DCC. XLIII.

Ecce mensurabiles posuisti
dies meos, et Substantia mea
tanquam nihilum ante te. Psal. CXIII.

c'est ainsi Seigneur que vous
avez donné des bornes à nos
jours, et toute notre vie est un
rien à vos yeux.

St-Sulpice: The Rose Line and the Virgin Mary

In *Hemingway in Love*, Hemingway's lifelong friend A.E. Hotchner writes of the time, feeling guilty for cheating on his first wife (and perhaps one true love) with his second wife-to-be Pauline Pfeiffer, Hemingway found himself impotent. Hemingway tells Hotchner:

"She [Pauline] asked if I'd seen a doctor. I said I had, and I had also tried all kinds of inducements, such as Spanish fly, Chinese potions, a variety of pills, electrodes fastened to my testicles."

Pauline had one final suggestion: he should get down on his knees in church and pray. Ernest protested that he wasn't religious.

"Also, I'd feel kind of foolish getting down on my knees and asking Jesus to give me an erection," Hemingway said. But he agreed to give it a try.

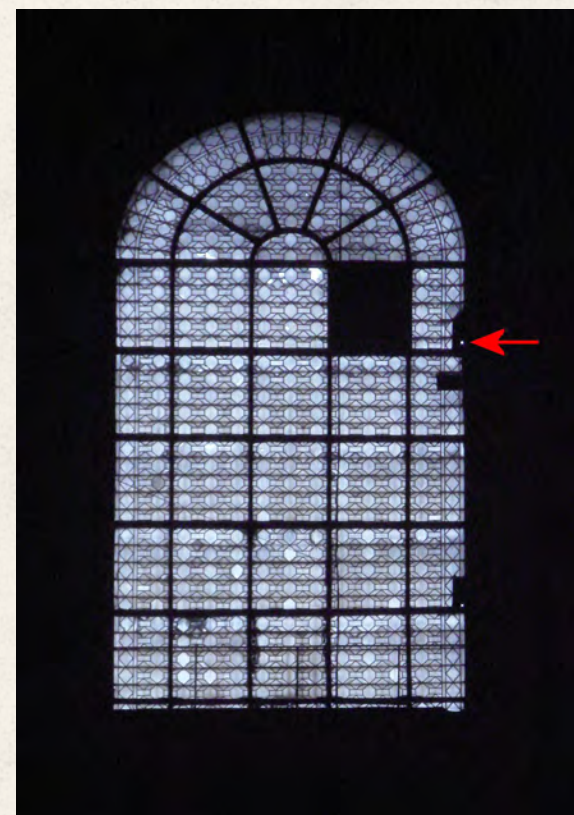
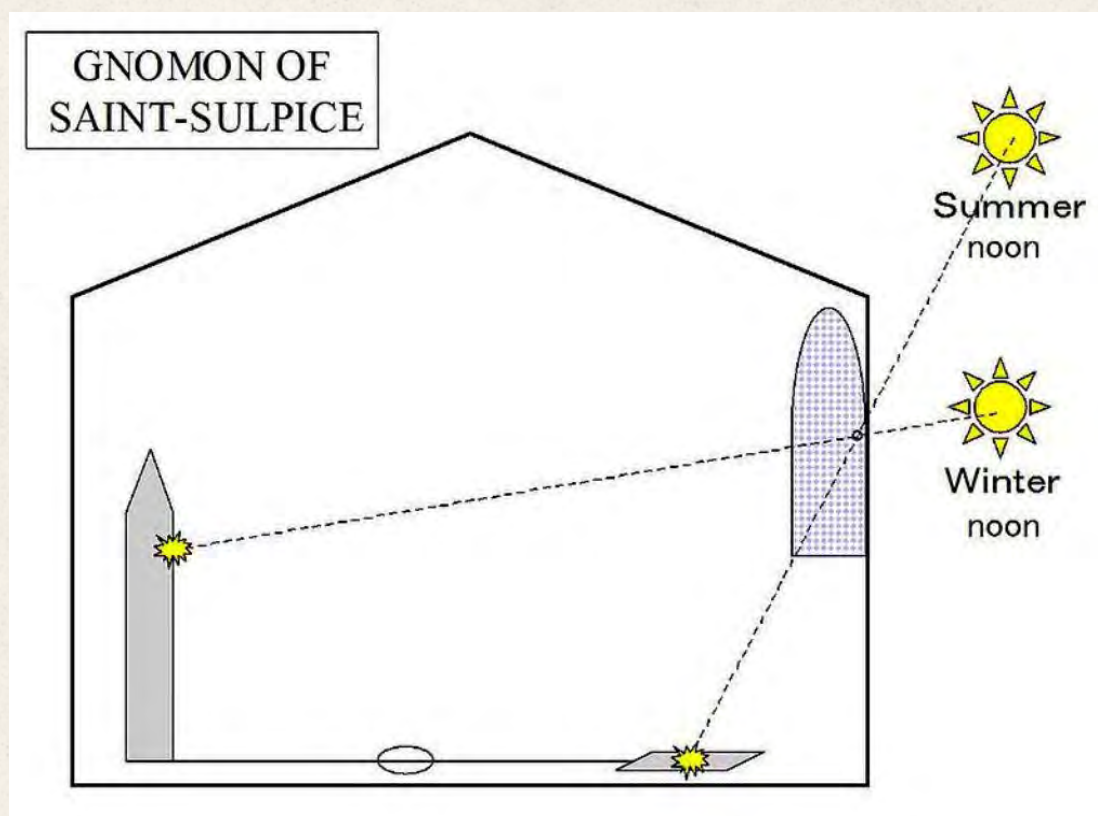
They walked to a Catholic church, where he knelt self-consciously in front of a statue and made his request.

In *Literary Cafés of Paris*, Noël Riley Fitch fills in the details:

[It was in] the Church of St-Sulpice [at] the Chapel of the Virgin Mary behind the high altar, where Hemingway claims to have lighted a candle after he had trouble in bed with his second wife Pauline. He told A. E. Hotchner that he successfully tested the candle immediately after they returned to their Rue Férou apartment.



The Church of St-Sulpice holds other mysteries besides restoring potency. In *The Da Vinci Code*, after murdering Saunière, Silas calls the "Teacher" and tells him that, according to Saunière, the keystone to the Holy Grail is in the Church of St-Sulpice in Paris. Silas follows Saunière's clues to the keystone's location by following the narrow brass strip marking the Rose Line from deep within the church to the base of a great obelisk in a half-lit corner. When Silas discovers that he has been tricked, he kills Sister Sandrine Bieil, the church's keeper, in a fit of rage.



(R) Gnomon hole in the stained glass window at St-Sulpice https://en.wikipedia.org/wiki/Gnomon_of_Saint-Sulpice#/media

The Rose Line is the novel's name for the original zero-longitude line, the Paris Meridian, which passed through the Paris Observatory before being moved to Greenwich, England in 1884. In reality, the "Rose Line" is not the Paris Meridian established by Louis XIV in 1667, which is located several hundred yards to the east. The brass strip in St-Sulpice, running south to north from the marble plaque on the floor and up along the center of the obelisk to the top, is actually a gnomon that casts a shadow to indicate the exact time of Easter.

Henry Lincoln, in his book *The Holy Place*, argues that various ancient structures are aligned according to the Paris Meridian. They even include medieval churches, built long before the Meridian was established according to conventional history, and Lincoln finds it obvious that the meridian "was based upon the cromlech intersect division line."



(R) The gnomon projection on the floor of Santa Maria del Fiore Cathedral on the June 21, 2012 solstice
https://en.wikipedia.org/wiki/Gnomon#/media/File:Osservazione_del_solstizio_21.06.12,_fi,_20.JPG



The Cafes Of St-Germain-Des-Pres

The streets sing, the stones talk. The houses drip history, glory, romance.
—Henry Miller, Hôtel St-Germain-des-Prés, 1930

Beginning in the Middle Ages, St-Germain-des-Prés was not only a religious and cultural center, but also an important marketplace, thanks to its annual fair that attracted merchants and vendors from all over Europe. The Foire St-Germain, open most years on the fifteenth day after Easter and lasting for three weeks, was already famous in 1176. There were 340 stalls at the fair of 1483; in 1512 there were 516.

The fair was also famous for the gambling, debauchery, and riots that ensued when groups of rowdy students from the nearby university invaded the fair. The buildings were burned down on the night of March 17–18, 1762, but were quickly rebuilt. The fair continued annually until the Revolution in 1789, when it was closed down permanently.

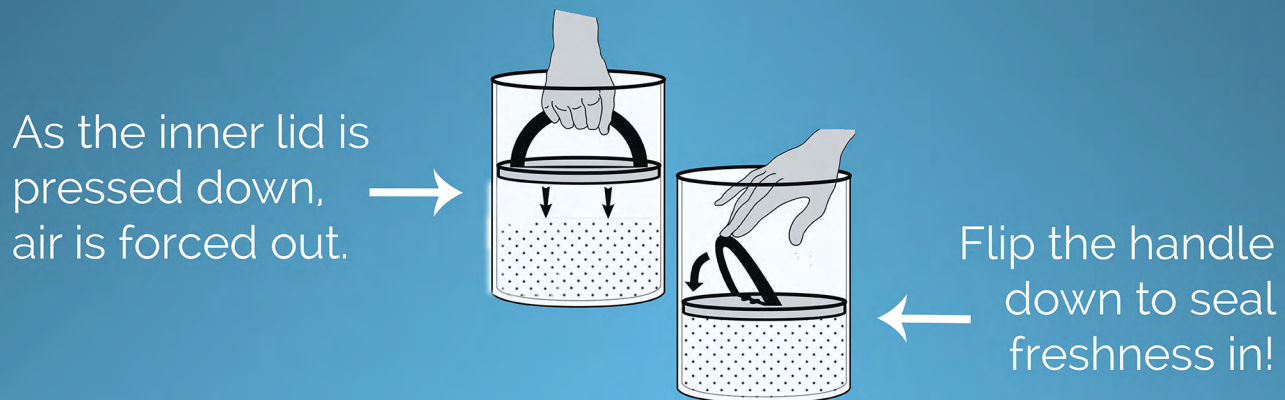
Most importantly for our purposes, the first café in Paris appeared in 1672 at the St-Germain Fair, served by an Armenian named Pascal for two sous and six deniers per cup. It was considered more of a form of medication than a beverage to be enjoyed, and it had a limited clientele. In 1686 François Procope founded Le Procope at the outskirts of St-Germain-des-Prés.

The quarter is best known for its famous cafés, including Les Deux Magots, Café de Flore, and Brasserie Lipp. In the 1940s and 1950s, it was the center of the existentialist movement that included Jean-Paul Sartre, Albert Camus, and Simone de Beauvoir. It is also home to the École des Beaux-Arts (School of Fine Arts) and La Palette, voted annually the "best outdoor café in Paris."



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Hosts

Joseph Robertson, Extracted Magazine

www.extractedmagazine.com

Jesse Nelson, Conduit Coffee

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The Brewer Crafts You

A few years ago I created a quiz I called the ‘What Type of Coffee Drinker Are You?’ quiz. My thought with this was to create something fun anyone can go through – similar to those other ‘type’ quizzes where you learn what kind of superhero you are, or what character you are from a show, etc – but in this case the quiz would be not just fun but actually informative.

I’ve always been interested in approaching coffee from these perspectives. Everyone here loves coffee. But we all love coffee in our own unique way. Sometimes there are clear similarities in the ways we enjoy coffee and pursue this passion. Other times there are highly distinct differences.

My current focus on Coffee Connoisseur ship highlights these similarities and differences. There are a lot of readers of the magazine who have shown an interest in becoming a Coffee Connoisseur, but also not everyone looks at this the same.

In the Coffee Type quiz I originally created, I

laid out 5 different types. These were overarchingly defined by your main focus/motivation when it comes to coffee. You might be all about exploring and adventure, you might be about the craft of coffee, or about learning everything there is to know about coffee, or about being a fan of your favorite coffee roaster/ cafe, or just simply about obsessing over everything coffee regardless of what it is.

I still think it's an intriguing and helpful perspective to understand what your core motivation is with coffee. This intrigued me with the current issue and my showcase of the Aeropress. I actually went into the article with a different perspective, and through writing I realized this idea that what



makes the Aeropress so unique and special is that it distinctly shapes the kind of coffee person you are.

You can't really dive into the Aeropress and use it regularly without having a level of interest in honing your craft. This doesn't mean that you don't care about craft if you don't use an Aeropress. You can care about the craft of your coffee and get into the Chemex, the Kalita Wave, or even a high end auto brew machine.

What is distinct in the Aeropress is that it requires a level of physical engagement with the process of brewing that no other brew method calls upon. You can't regularly engage on that level of brewing coffee without having your perspective influenced.

And conversely, if you don't enjoy getting on that level of brewing with your coffee on a regular basis, then the Aeropress is probably not for you.

But if you do dive in...

Don't be surprised if when you look back, you realize you're never going to see coffee the same way again

-Joseph Robertson

Monthly Coffee Chronicles

A white ceramic mug filled with dark coffee sits on a light-colored surface. Behind it, a folded newspaper is visible, showing columns of text. The background is a solid light beige color.

The Rise of Coffee Shaming

In a world of increasing coffee prices, gurus are taking aim at coffee spending habits. Is it fair?

► [Read More](#)

Chemex vs Hario V60: Which Pour-Over Coffee Brewer is Right For You?

While I think the author in this article is a bit over the top in his declarations about these coffee brewers, this is a decent comparison of two of the best manual brewing options available. ► [Read More](#)

Farmer Helps Brew Change in Coffee Culture in South Africa

You don't hear too much about South African coffee culture - but like everywhere else in the world, it is on the rise... ► [Read More](#)

Coffee Farmers Are In Crisis. Starbucks Wants to Help

Whatever you may think of Starbucks, they do a lot of good work for the coffee farmers of the world.

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