

## ETHIOPIA

# Uruga Grade 1

## Aeropress brew guide

15 g

DOSE

240 g

WATER

1:16

RATIO

92 °C

TEMP

## GRIND

Medium-fine.

## STEPS — STANDARD ORIENTATION

0:00	Add 15 g coffee, wet filter, pour 45 g water, stir 5 times.
0:30	Bloom complete. Pour to <b>240 g</b> .
1:30	Begin a slow, even press.
~2:15	Press finishes — stop at the hiss.

## WHAT TO TASTE FOR

Peach, Jasmine, Cotton Candy

## TROUBLESHOOTING

Bitter / over-extracted	Grind coarser, or start press at 1:15.
Sour / under-extracted	Grind finer, or extend steep to 2:00 before press.
Thin-bodied	Extend brew 10–15 s; press slower.
Silty / muddy	Coarsen grind slightly; don't rush the bloom.

## VARIATION — INVERTED

Flip the plunger, add coffee and water, steep the full time, then flip and press. Heavier, more immersion-style cup. Use when you want more body and less clarity.