

The MyCoffeestar Brewing Guide

Volume 03

AeroPress Metal Filter



Welcome

Thank you for choosing MyCoffeestar Metal Filter for AeroPress.

Your reusable AeroPress metal filter unlocks a richer and more sustainable brewing experience while eliminating the need for disposable paper filters.

This guide will help you brew consistently delicious coffee while discovering the full potential of your AeroPress.

Grind. Press. Enjoy.

Meet Your Filter

Built For Better Brewing

Your MyCoffeestar AeroPress Filter is designed to deliver a fuller-bodied cup while reducing waste.

Features

- ✓ Reusable stainless steel construction
- ✓ No paper filters required
- ✓ Richer flavor and body
- ✓ Easy to clean
- ✓ Built for years of brewing

MyCoffeestar Tip:

Metal filters allow more coffee oils to reach your cup, creating a richer mouthfeel than paper filters.

Why Use A Metal Filter?

Paper filters remove a significant amount of natural coffee oils.

Metal filters preserve these oils and allow more flavor compounds to pass through.

Benefits

- ✓ Fuller body
- ✓ Increased sweetness
- ✓ More complex flavor
- ✓ No recurring paper filter costs
- ✓ Less waste

MyCoffeestar Tip:

Expect slightly more body and texture compared to traditional AeroPress paper filters.

The Four Pillars of Great Coffee

Exceptional coffee depends on four key variables:

Coffee

Freshly roasted beans.

Water

Clean, filtered or spring water.

Grind Size

Controls extraction.

Brew Ratio

Determines strength and balance.

Master these four variables and every brew will improve.

Grind Size Guide

Recommended Starting Point

Medium-Fine

Similar to table salt.

Too Fine

- Bitter
- Harsh
- Slow pressing

Too Coarse

- Sour
- Weak
- Thin body

MyCoffeestar Tip:

The grind size has a greater influence on flavor than almost any other variable.

Water & Temperature

Recommended Temperature

90–96°C (195–205°F)

General Rule

- Lower temperatures:
- Less bitterness
- More acidity

Higher temperatures:

- More body
- More extraction

Water Quality

Filtered or spring water often produces cleaner and sweeter cups.

MyCoffeestar Tip:

Brew light roasts at 94–96°C, medium roasts at 92–94°C, dark roasts at 90–92°C, and fermented coffees at 88–90°C to highlight origin-specific flavors.

Classic AeroPress Recipe

Balanced Everyday Brew

Coffee: 15g

Water: 250g

Temperature: 94°C

Brew Time: 2:00 min

Steps

1. Insert filter
2. Add coffee
3. Pour water
4. Stir gently
5. Wait 90 seconds
6. Press slowly

Result

Balanced sweetness, body, and clarity.

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Inverted AeroPress Recipe

Rich & Full Bodied

Coffee: 18g

Water: 220g

Temperature: 94°C

Brew Time: 2:30 min

Steps

1. Assemble inverted
2. Add coffee
3. Add water
4. Stir
5. Steep
6. Flip and press

Result

Higher body and increased sweetness.

AeroPress Concentrate

Espresso-Style Brew

Coffee: 20g

Water: 90g

Temperature: 93°C

Brew Time: 1:30 min

Use For

- ✓ Milk drinks
- ✓ Iced coffee
- ✓ Americanos

Result

Intense and concentrated flavor.

Experiment With Extraction

Try changing:

- ✓ Grind size
- ✓ Water temperature
- ✓ Coffee dose
- ✓ Brew time

MyCoffeestar Tip

Change only one variable at a time when dialing in a coffee.

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Brew Anywhere

The AeroPress is one of the most versatile brewing systems available.

Perfect for:

- ✓ Home
- ✓ Office
- ✓ Camping
- ✓ Vanlife
- ✓ Hiking
- ✓ Travel

MyCoffeestar Tip:

AeroPress and a reusable filter are among the most compact brewing setups available.

Troubleshooting

Coffee tastes sour

- Grind finer
- Increase amount of coffee
- Increase brew time
- Increase water temperature

Coffee tastes bitter

- Grind coarser
- Decrease amount of coffee
- Reduce brew time
- Lower water temperature

Coffee tastes weak

- Use more coffee
- Grind finer

Brew drains too slowly

- Grind coarser

Brew drains too quickly

- Grind finer

Thank You

Thank you for being part of the MyCoffeestar community.

By choosing a reusable metal filter, you help reduce waste while enjoying exceptional coffee every day.

We hope this guide inspires you to experiment, explore new coffees, and enjoy every cup.

Good Coffee. Zero Waste.

If you enjoyed your MyCoffeestar Filter and this guide, we would greatly appreciate your honest feedback on the Amazon website.



MyCoffeestar Tip:

Every coffee has a sweet spot. Experiment, take notes, and enjoy the journey.