

# French Press

Learn how to brew delicious coffee at home. We're featuring the Bodum Chambord French Press in our step-by-step guide. The steel frame and lid undergo several rounds of chrome plating to create a durable coffee brewer that can withstand intense daily use.

## Equipment

French Press    Water  
 Grinder        Kettle  
 Coffee         Timer  
 Scale

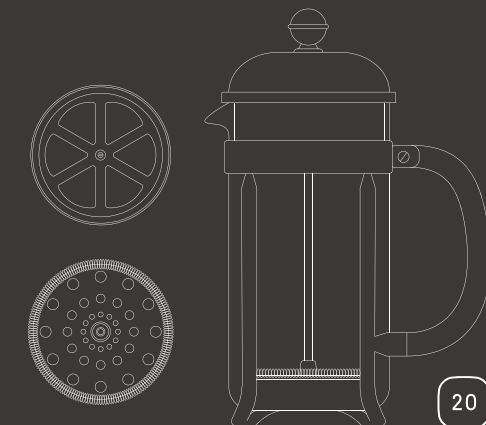
Coffee For	Water	Coffee	Grind	Time
1-2 People	285 grams	19 grams	Coarse	4 min
2-3 People	340 grams	56 grams	Coarse	4 min
3-4 People	420 grams	88 grams	Coarse	4 min

## Specs.

Ratio (Coffee : Water)	<b>1 : 15</b>
Water Temperature	<b>195°-205°</b>
Brew Time	<b>4m</b>
Grind	<b>Coarse</b>



<b>STEP 1</b>	Pre-heat the french press by pouring in hot water, covering with the lid and gently pushing the plunger down.		<b>STEP 5</b>	When the timer reaches 1 minute, use a wooden spoon or chopstick to stir. Stirring gently breaks the crust.	
<b>STEP 2</b>	Using a scale, measure out of the coffee.	<b>STEP 3</b>	Pour whole beans into grinder. Grind to coarse size.	<b>STEP 6</b>	Continue to fill until the 8 cup mark. Add the lid back on, but do not push the plunger down.
<b>STEP 4</b>	Empty hot water before adding the ground coffee. Slowly pour hot water over the coffee, making sure to saturate thoroughly until you reach the 4 cup mark. Start your timer.		<b>Final</b>	When the timer reaches 4 minutes, you're ready to press. When the plunger reaches the bottom, grab your favorite mug, and enjoy!	



**PRO TIP** Not enjoying the entire french press right away? Decant the coffee into another vessel. When coffee sits, it continues to extract, resulting in a more bitter brew.