

HOW TO *french press*

1. Fill kettle and bring to boil
2. Put french press on scale & tare the scale
3. Weigh out 40g of coffee (about 4 tablespoons), grind fairly course, & add to the bottom of the french press; tare scale again
4. Add a little bit of water (about 80g) and stir to “bloom” your coffee. The amount of water should be about double the amount of coffee grounds
5. Add water until scale reads 600g, or until it's about $\frac{3}{4}$ full, & stir again
6. Put the top on and lower the plunger until it's just barely touching the water to better retain heat
7. Let brew for 4 minutes; plunge all the way down & pour



BREW POINT
COFFEE

