

# French Press Guide

BLUE STAR  
COFFEE ROASTERS

**For a big, chewy, full bodied cup.**

**It's not fussy.**

## What You'll Need:

French Press brewer

2 Tablespoons of coarsely ground coffee for every 8 ounces of coffee you're brewing (for instance; a 32 ounce French Press = 8T of coffee).

Enough cold, clean water to fill your brewer

A kettle

A long-handled spoon to stir with.

A timer (smart phones work great!)

**Pro Tip:** A simple blade grinder will serve you well for brewing in a French Press once you master the proper grind size.



## Step 1:

Give your brewer a quick rinse with hot water to warm it up.

## Step 2:

Add grounds to brewer.

### \* Pro-Tip

For better flavor clarity, try reducing your dose to 6T for a 32 oz batch.

## Step 3:

Slowly pour fresh clean water, just off the boil ( $\approx 200^{\circ}\text{F}$ ) over the grounds. Pour to just below the bottom of the spout.

### \* Pro-Tip

Pour in two steps; about 1/3 of your water first to wet the grounds and let them bloom, (for about 30 seconds), and then finish with the remainder.

## Step 4:

Start timing your brew. We recommend a 4 minute brew time.

## Step 5:

Stir the grounds briefly to make sure that they are all wet.

## Step 6:

Set the lid lightly on top of the brewer and depress the plunger just enough to immerse all of the grounds. (don't plunge yet!).

## Step 7:

After 4 minutes, press the plunger down slowly and completely.

## Step 8:

Serve immediately. Enjoy!

### \* Pro-Tip

To avoid over-extraction, pour any remaining coffee into a separate thermal dispenser for serving later.

*Always Good!*