

# FRENCH PRESS



KALDI'S COFFEE  
ROASTING CO.

*est. 1994*

## WHAT YOU NEED:

- your french press
- stirring device
- 40g (1.44oz) fresh roasted Kaldi's Coffee (medium-coarse grind)
- 672g (24oz) filtered water (195° - 205°)
- timer (set for 4 minutes)
- gram scale

# WHAT TO DO:

- 1** Preheat your french press with hot water
- 2** Place freshly ground coffee in press
- 3** Start the timer & begin pouring hot water into the press
- 4** Completely saturate the grounds with 24oz of water
- 5** Place the lid with the plunger up on the press
- When the timer is at 2 minutes, remove the lid &
- 6** gently stir the coffee to further saturate all grounds. Replace the lid with the plunger still up
- When the timer is at 4 minutes, remove the lid &
- 7** stir the coffee again
- Using two spoons, skim the oils & remaining floating
- 8** grounds off the top of the brew. This will produce a cleaner cup & will stop the coffee from extracting
- 9** Place the plunger back on top & press down slowly
- 10** Decant into your favorite mug

ENJOY!