

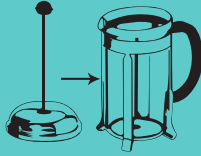
COFFEE PRESS

Collective
COFFEE

POUR OVER

PRE-HEAT

fill container halfway with hot water & drain.



ADD COFFEE

french press grind (slightly coarser than drip).



FILL HALFWAY

with just boiled water (205° - 208°) & start your timer (4 minutes).



GENTLY

swirl the water and grounds around in pot.



BLOOMING

once the has subsided, add water until the level reaches the center of the metal band.



INSERT

but do not depress the filter. The filter/dome helps retain heat.



at the 4 minute mark,

PUSH

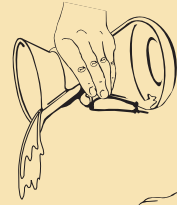
the filter all the way down and serve or decant into a thermos.



PRE-HEAT

the container with near boiling water (205° - 208°).

& discard the water.



FORM

a filter into a cone on top of container.



ADD

ground coffee (drip grind).



POUR

some hot water over the grounds to wet them.

WAIT

a few moments while they rise up or "bloom."

GRADUALLY

POUR in the rest of the water.

once it is done draining,

REMOVE

the filter and enjoy!



SUGGESTED STARTING POINTS

Press Size	Coffee Dose	Water Dose
4 Cup	30 grams	1/2 Litre / 16 fl. oz.
8 Cup	60 grams	1 Litre / 33 fl. oz.
12 Cup	90 grams	1.5 Litre / 50 fl. oz.

SUGGESTED STARTING POINTS

Brewer	Coffee Dose	Water Dose
01 V60	25 grams	360 ml / 12 fl. oz.
02 V60	42 grams	650 ml / 22 fl. oz.
8 Cup Chemex	42 grams	650 ml / 22 fl. oz.
3 Cup Chemex	25 grams	360 ml / 12 fl. oz.
Hario Woodneck	25 grams	360 ml / 12 fl. oz.

AEROPRESS

Collective
COFFEE

SIPHON

LOCK

a new filter on to the brewing chamber.



PLACE

brewing chamber on top of mug - if aeropress does not fit, use provided funnel.



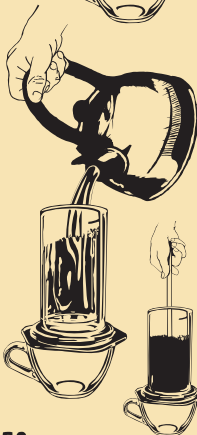
ADD

ground coffee (slightly finer than drip).



FILL

brewing chamber with just boiled water. Be sure to saturate all of the grounds.

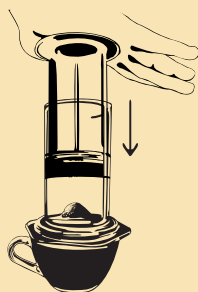


START

timer and brew for 45 - 50 seconds. Assemble plunging piston.

PLUNGE

piston to extract the coffee into your cup.



ENJOY!

SUGGESTED STARTING POINT

Coffee Dose	Water Dose
20 grams	215 ml / 7 fl. oz.

ATTACH

filter to top chamber.



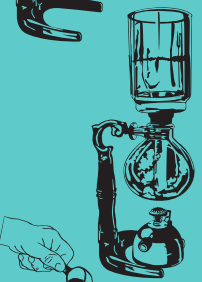
POUR

boiling water into bottom chamber. Assemble top chamber on to the bottom chamber.



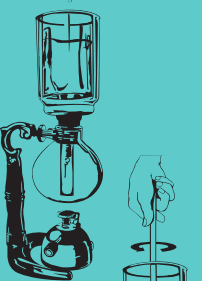
LIGHT

the heat source and wait for the water to rise into the top chamber.



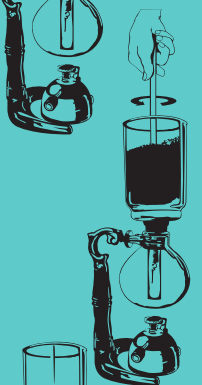
REDUCE

the flame so brewing water is still. Add ground coffee (slightly finer than drip).



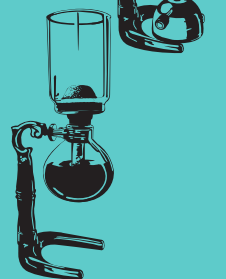
START

timer and stir to ensure all of the coffee grounds are saturated.



REMOVE

heat source after 2 minutes. Wait for the coffee to finish filtering into the bottom chamber.



PLACE

top chamber in provided lid/stand.



ENJOY!

SUGGESTED STARTING POINT

Coffee Dose	Water Dose
25 grams	360 ml / 12 fl. oz.