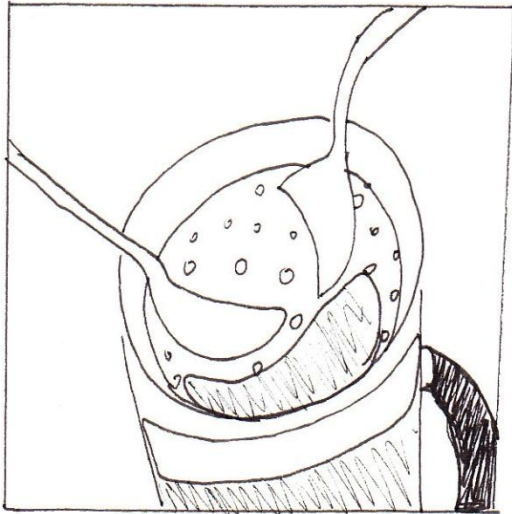


FRENCH PRESS BREW GUIDE



BREAK AND SKIM METHOD

TOTAL TIME |6:00-6:30|

GRIND |MEDIUM-COARSE|

By removing some of the surface oils from your brew, you can create a slightly cleaner cup, and get away with a slightly finer grind for a fuller extraction.

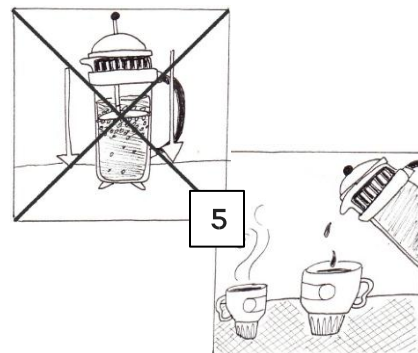
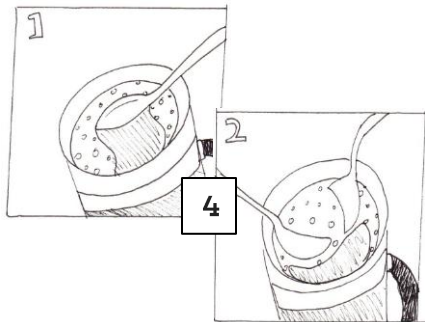
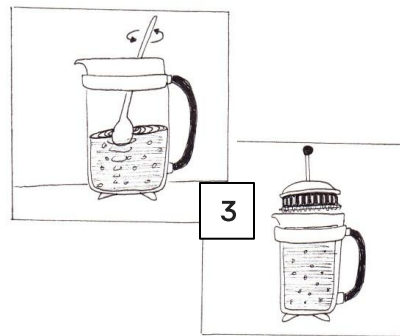
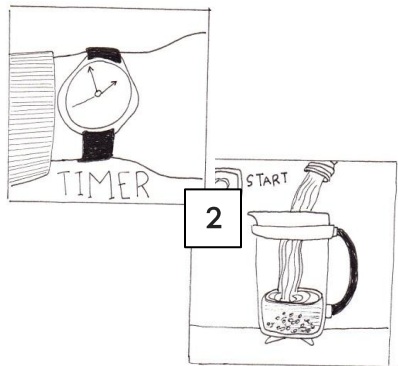
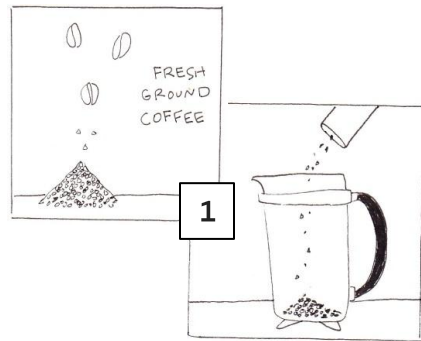
INTRODUCTION



THE FRENCH PRESS is a truly excellent way to brew coffee at home, especially if you're sharing! It's simple, easy to use, and your best brews are easily repeatable without sweating too many details. Also, the French press helps amplify coffees with a fuller body and deeper tones.

Not all French Press brewers are created the same way, here is a reference list with the most common sizes and ratios:

SIZE		WATER IN	COFFEE IN
1 cup (8oz)	→	300g H2O	18g Coffee
1.5 cup (12oz)	→	430g H2O	27g Coffee
2 cup (16oz)	→	560g H2O	35g Coffee
3 cup (24oz)	→	780g H2O	48g Coffee



Step 1: Weigh out your coffee and grind it at a medium-coarse setting. Tare your scale then place the ground coffee into the brew chamber. Make sure your scale reads the amount of coffee you intend to use.

Step 2: Tare your scale once more; we just need to measure water input. Start your timer and immediately pour water (198f-204f) into the brew chamber, taking care to wet all grounds. Pour only halfway.

Step 3: Stir the coffee, and then fill the rest of the way. Be sure to fasten the plunger, to retain heat, but do not plunge yet.

Step 4: At 6 minutes remove your cover. Using the back of a spoon, break the crust of coffee. Be sure you're gently pushing the grounds towards the bottom of the brewer. Then, use two spoons to skim or scoop off any floating grounds from the top of the press.

Step 5: Attach the plunger, but don't plunge! (Since a finer grind is used, plunging may kick up fines that will muddle your cup.) Serve and enjoy!