

FRENCH PRESS BREW GUIDE



STANDARD METHOD

TOTAL TIME | 4:00-4:30 |

GRIND | COARSE |

Simple and straightforward, the standard method is the most universal and quick way to brew a great cup of coffee!

INTRODUCTION

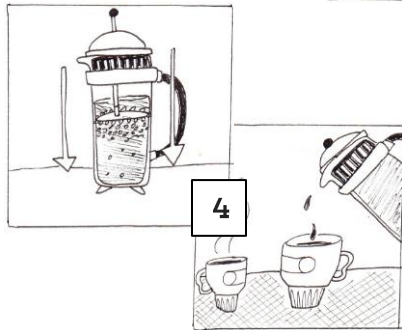
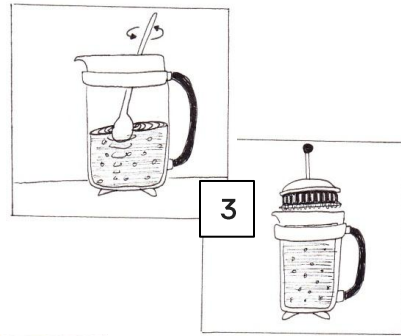
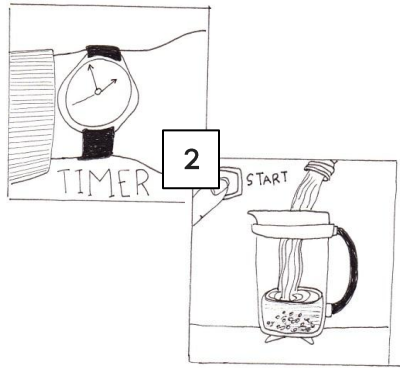
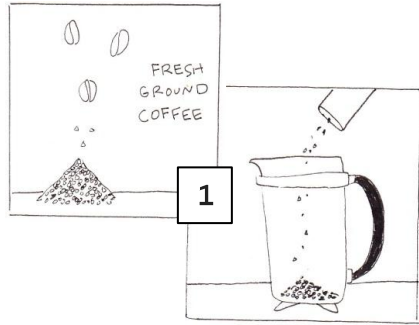
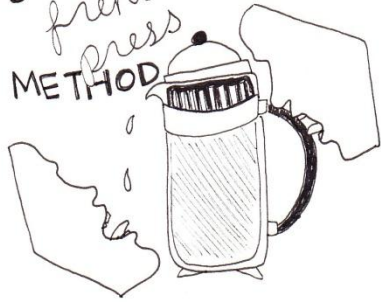


THE FRENCH PRESS is a truly excellent way to brew coffee at home, especially if you're sharing! It's simple, easy to use, and your best brews are easily repeatable without sweating too many details. Also, the French press helps amplify coffees with a fuller body and deeper tones.

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

STANDARD
french
press
METHOD



Step 1: Weigh out your coffee and grind it at a 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 4 minutes, gently plunge the French press so that the mesh filter reaches the bottom of press pot. Now you are ready to serve and enjoy!