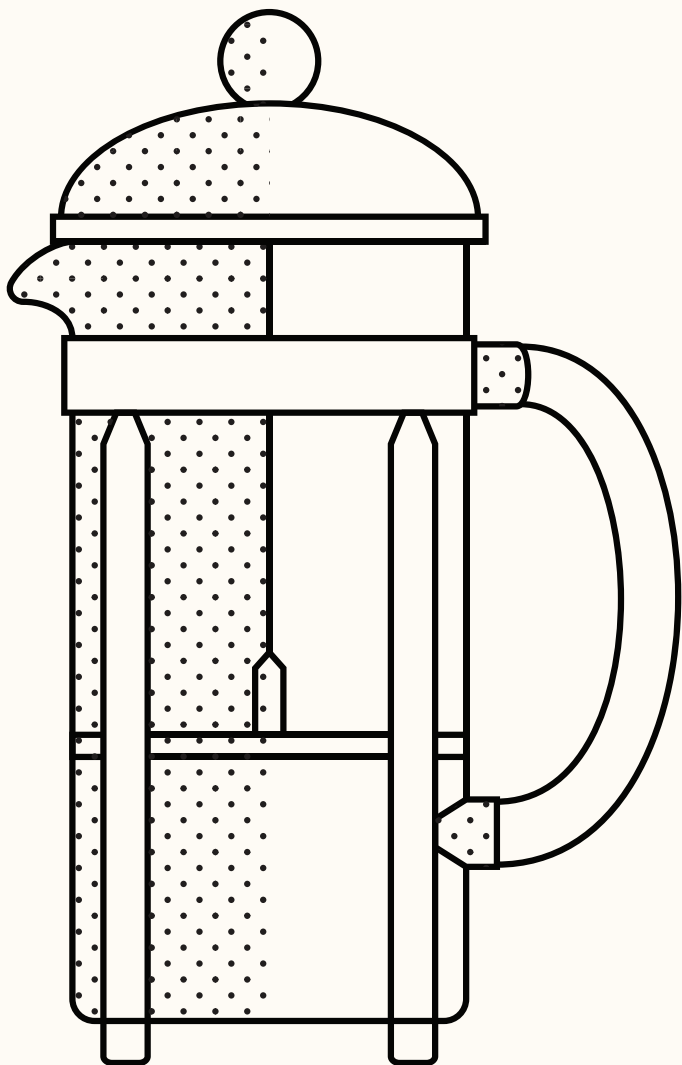


PLUNGER BREW GUIDE



CLANDESTINO COFFEE

Plunger

Plunger or French Press has been around since 1929 when it was introduced in Italy. It is still very popular today thanks to its convenience and ease of brewing while making a great cup of coffee. The perfect choice for when all your friends come over!

What you will need:

- Plunger
- Freshly ground coffee
- Filtered water

Optional:

- Scales

How to brew using a Plunger

1. Remove the top of your plunger, set aside.
2. Place your plunger on top of your scales and tare.
3. Grind 60g of coffee on medium grind. Pour the ground coffee into your plunger.
4. Tare off your scales and start your timer.
5. Add 1 litre of water heated to 94c.
6. Pour water in a circular motion to saturate the grinds until you see 350g on your scales.
7. Coming up to 4 minutes, gently break and stir in the crust to ensure all grinds are saturated.
8. Put the lid back on and allow to steep for another 4 minutes.
9. Keep pressing the plunger until the grinds resist. Do not compress the grinds.
10. Pour a cup for all your friends.

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We recommend a brew ratio of 1:17 coffee to water.

12oz	350ml	21g
16oz	500ml	30g
26oz	800mL	48g
32oz	1000ml	60g
48oz	1500ml	90g

Tip: Let the brew steep for 8 mins then plunge, you will get a higher extraction percentage and it will be cool enough to drink straight away!