



12 OUNCE
BREW FOR ONE

George Howell
COFFEE

FRENCH PRESS

BREW FOR ONE

STEPS



one 12 oz cup
or 340 grams



- french press
- burr grinder
- pouring kettle
- digital scale
- timer



dose:
29-34 grams



grind:
drip-medium



filtered water:
400 grams
201-205°F



brew time:
5 minutes
30 seconds

ONE: Fill the french press with hot water to pre-heat. Discard water.

TWO: Weigh coffee to desired strength (29-34 grams) and grind.

THREE: Place the french press on a scale, add coffee, shake to level the coffee bed, zero the scale.

FOUR: Fill your pouring kettle with hot water.

FIVE: Start timer and pour 200 grams of water in 15 seconds. Stir for 5 seconds.

SIX: At 00:30, pour to 400 grams of water in 15 seconds. Stir for 5 seconds.

SEVEN: Place the plunger on top of the french press. Press down so the screen is just below the surface of the water.

EIGHT: At 5:00, slowly press the plunger to the bottom over the course of 30 seconds. Serve immediately.

BREWING TIP NO. 1: When stirring the coffee, make sure to keep the rotations and time of the stir consistent. More or less agitation will affect the extraction rate of the coffee.

BREWING TIP NO. 2: When pressing the plunger top down, hold the lid in place and make sure the filter disk is not going down crooked. This will cause stray coffee to be released into your brew. Pour and serve your coffee right away. It will continue to brew if left in the french press.

GRIND TIP: All grinders will produce a mix of course and fine particles - none are perfect, however, burr grinders produce far more uniformity. If your resulting cup is too strong and/or bitter, adjust your grind slightly coarser. If it is too weak and/or sour, adjust slightly finer.