



# FRENCH PRESS



## BREW GUIDE

20G/42G COFFEE TO 315G/660G WATER, 1:15.7 COFFEE TO  
WATER RATIO  
GROUND COARSE (LIKE FLAKE SALT)  
RINSE PRESS WITH HOT WATER

0:00-0:30  
POUR ALL THE WATER IN

0:45:-0:55  
ADD LID, PRESS HALF  
WAY DOWN  
LIFT PLUNGER BACK UP  
NEARLY TO THE TOP, KEEPING  
THE MESH FILTER SUBMERGED

4:00  
GENTLY PLUNGE



## FRENCH PRESS NOTES:

POUR THE BREWED COFFEE SLOWLY TO HOLD BACK SOME OF THE SEDIMENT. IF FILLING MULTIPLE CUPS, FILL THE FIRST HALF WAY, FILL THE SECOND, AND THEN RETURN TO THE FIRST. THE BREWED COFFEE AT THE TOP OF A PRESS IS WEAKER THAN THE BREWED COFFEE AT THE BOTTOM.

IF THE BREW TASTES SOUR, TANGY, OR TART TRY A FINER (SMALLER) GRIND SETTING. IF THE BREW TASTES TOO BITTER, SAVORY, OR SMOKEY TRY A COARSER (BIGGER) GRIND SETTING.

MORE OR LESS GROUND COFFEE WILL INCREASE OR DECREASE THE INTENSITY OR STRENGTH OF THE BEVERAGE.

THE IDEAL WATER TEMPERATURE FOR BREWING COFFEE IS 195-205°F (90-96 C) OR JUST OFF BOIL. WHEN BREWING, THERE IS A LOT OF TEMPERATURE LOSS AS THE WATER IS TRANSFERRED FROM KETTLE TO BREWER. RINSING THE FILTER AND IMMEDIATELY BREWING IS A GREAT WAY TO MITIGATE SOME OF THE INEVITABLE LOSS OF TEMPERATURE AND MAKE UP FOR THE LACK OF THERMAL STABILITY INHERENT IN SOME BREWERS.

