

FRENCH PRESS BREW GUIDE

STEP 1:



GRIND COFFEE & BOIL WATER

Grind: Medium Coarse

Water Temp: 94-96° C / 201-204° F

STEP 2:

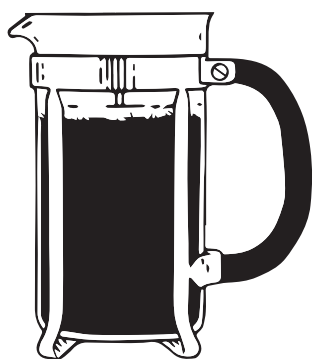
ADD COFFEE TO FRENCH PRESS AND ADD WATER

Ratio: 6g (coffee) to 100g (water)

To make half a litre (4 cups) you will need 30g of coffee to 500g of water. Pour 500g of water into French Press vigorously.



STEP 3:



LET CRUST FORM AND STIR

After adding water a crust will form. Let coffee sit for 3.5-4 minutes and then break crust by stirring. Wait 30-45 seconds for coffee to sink to bottom & skim surface.

STEP 4:

FLIP CUP AND PLUNGE COFFEE

Plunge gently and pour into another vessel.



DRINK & ENJOY!