

L A M I L L

FRENCH PRESS

Press Size	4-cup	6-cup	8-cup
Coffee Dose	28 g	37.5 g	53 g
Brew Water	450 g	600 g	850 g
Ratio	1:16	1:16	1:16
Grind	Medium Coarse	Medium Coarse	Medium Coarse
Time	5 minutes	5 minutes	5 minutes



Items Needed

Coffee Beans, Filtered Water, Burr Grinder, Kettle, Gram Scale, Timer, Thermometer

Prep

1. Bringing water up to 205-210°F takes about 4-5 minutes, so it's best to start that first.
2. While the water is heating up, weigh the coffee beans on a digital gram scale.
3. Grind coffee on a medium coarse grind setting. The grounds should look similar in size to coarse black pepper. Use a coarser setting if brewing a dark roast.
4. With your hot water prepared in a kettle, pour a few ounces of hot water into the french press to preheat it. Discard this water before continuing.
5. Put the ground coffee in the french press, place on a scale and zero it out by hitting the tare or zero button.

Brew

1. Make sure your water is 205-210°F (96-99°C). For dark roasts, 195-200°F (90-93°C).
2. Start a timer for 5 minutes and pour hot water over the coffee up to the target weight.
3. Gently stir the portion of grinds floating on top. This should help these grinds drop toward the bottom of the french press.
4. Place the lid on loosely but do not press the plunger down yet.

Plunge

1. When the 5-minute timer is done, take the french press off the scale if it's not already and press the plunger all the way down.
2. Immediately pour the coffee into a cup or serving vessel and enjoy!