

# Brewing Coffee Using a French Press: Klatch Brew Guide

## What you need

French press (34 oz)  
Kettle (stovetop or electric)  
Timer  
Grinder  
Water  
Coffee mug  
Spoon/stirring device

## Coffee Recipe

Ratio 13:1  
Time 4 min 30 sec steep  
Water 700g  
Coffee 54g, medium coarse

1. Pre-heat both your mug and the french press by pouring in boiling water. *\*This helps retain the heat.*
  2. Boil approximately 1 Liter of water in the kettle.
  3. Weigh out 54 grams of whole bean coffee. *\*If you do not have a scale, use tablespoons for measuring. 1 TB is equivalent to 1 g of coffee. Scoop 11 times to get approximately 55g of coffee.*
  4. Grind your coffee to a medium coarseness. *\*This grind size is most closely related to Kosher salt.*
    - 4a. Dump out the preheat water. Pour in the coffee. Place the French Press on the scale and tare it out. Have a timer ready to ensure the proper extraction while brewing.
  5. Pour in hot water up to 700 g. *\*If you don't have a scale, pour 0.7 Liters of hot water.*
  6. Stir: At the 1 minute mark, quickly agitate the grounds for 5 seconds in circular motion with a stirring utensil.
  7. Brew: Place the lid securely onto the French Press and allow the brew to steep for 4 minutes 30 seconds. While the coffee is steeping, dump out the water from the preheated coffee mug. At 4:30, press down on the plunger of your French Press. Press down until you reach the coffee ground. *\*Do not press to squeeze the grounds.*
- Ready! At the 5-minute mark on your timer, pour yourself a mug of coffee.** *\*You may pour the rest of the contents into a separate serving carafe to prevent over-extraction and an unpleasant mouthfeel to your coffee.*

A note on finding the right ratio: *I, Jenn, found that when brewing a full immersion with a dark roast, I needed to have a strong ratio as it showcased a more rich, smooth and complex cup. When the ratio was 15:1, I noticed that the coffee was weaker and less flavorful. At 13:1, it had the perfect creamy body and richness that you would want in a French Pressed coffee. When I brewed this recipe for a co-worker, she said it reminded her of how she used to drink her coffee back home in Europe. If you plan to use a medium-light to medium roast, I would highly suggest using the same recipe. Having a smaller dose made the coffee beverage weaker as well. In the end, brewing coffee is all about experimentation until you have found the perfect recipe that fits what you like to drink.*