



FRENCH PRESS

brew guide

RECIPE

24oz

Ground Coffee

60-64g

Grind Setting

medium

Water

900g

Steeping Time

4:00

Total Time

4:00

STEP-BY-STEP GUIDE

- 1 Heat fresh, filtered water to at least 200°F
- 2 Rinse carafe and filter screen with hot water
- 3 Place carafe on a scale, add freshly-ground coffee, then re-zero scale
- 4 Start timer and pour 120-150g of water over coffee bed, wetting all grounds
- 5 Pause 30 seconds while coffee blooms
- 6 Pour remaining water in a spiraling pattern, then place lid and plunger onto carafe to retain heat
- 7 When steeping is finished, slowly depress plunger
- 8 Decant coffee carefully into mug or serving carafe and enjoy!

TROUBLESHOOTING TIPS

If flavor is overly sour, adjust grind finer or increase steeping time

If flavor is overly bitter or flat, adjust grind coarser or decrease steeping time

If coffee tastes muddy, pause 1 minute after plunging and decant carefully to reduce sediment

Learn more at pureintentionscoffee.com



PURE INTENTIONS COFFEE