

FRENCH PRESS COFFEE BREWING GUIDE

HOW TO USE A FRENCH PRESS COFFEE MAKER



OVERVIEW

This guide will tell you exactly how to make French Press Coffee in your new ESPRO 32oz French Press coffee maker. The below steps can be used to help you get started as you learn the ideal French press coffee to water ratio that tastes right to you. Remember everyone is different so have fun testing different amounts of grounds and roast types to find your perfect brew!

WHAT YOU NEED

- ESPRO French Press Coffee Maker
- Boiling Water
- Coarse Ground Coffee
- Paper Filters (Optional)

STEP 1

Measure out your grounds according to the chart below (coffee is subjective so no judgement on how you choose to brew - experiment to find what you like best)

Pro Tip: Can't find your tablespoon – simply fill up your bottom filter $\frac{3}{4}$ of the way with grounds and dump them in your French press for a quick medium brew (remember to rinse off and lock your filters back together before using)

Coffee Roast Recommendation	Tablespoons of Coffee	Grams of Coffee	Coffee Ratio
Dark Roast	Max Fill: 11	55	1:18
	Min Fill: 8	42	
Medium Roast	Max Line: 13	67	1:15
	Min Line: 10	50	
Light Roast & Cold Brew	Max Line: 16	83	1:12
	Min Line: 12	62	

STEP 2

Pour measured coffee into the bottom of the vessel and then put the two filters back together by twisting to lock.

Pro Tip: Add an ESPRO paper filter between your dual micro-mesh filters for an even cleaner brew.

STEP 3

Boil water and fill the press with water until the water meets the maximum fill line located on the inside wall of your French Press and give a quick stir to ensure all the grinds are wet.

Pro Tip: Boiling water is 212°F, but the ideal temperature to make French Press Coffee is 195-205 °F so let your boiled water sit a few moments to bring it down a few degrees.

STEP 4

Place the lid on the press gently and allow the coffee to steep for up to 4 minutes.

STEP 5

Press slowly, counting to 20, until the plunger reaches the bottom of the French Press.

Pro Tip: Our filters have a seal to prevent grounds from reaching your coffee after the coffee is pressed, so there will be more resistance when plunging the coffee.

STEP 6

Pour and enjoy.

Pro Tip: Paper filters can be composted with the coffee grounds!