

THE 7 STEPS TO FRENCH PRESS COFFEE

Ratio: 1:16
Coffee: Water

SCOOP

Pour 17 grams of ground coffee into the french press and shake gently for it to settle.



STIR

Stir coffee gently to break the crust formed and pour the remaining hot water. Place the lid of the french press with the plunger pulled all the way up.

PLUNGE

Slowly press the plunger all the way down. Pour the coffee immediately into your mug. If it sits too long it will over extract.



1

2

3

4

5

6

7

BOIL

Heat 275 ml of water to 96 degrees celsius by bringing it to boil and letting it sit for 30 seconds.



POUR

Pour half the hot water in a circular motion on the ground coffee and let the coffee bloom for 30 seconds.



WAIT

Let the coffee steep for 3 and half minutes.



ENJOY

