

FRENCH PRESS



EQUIPMENT

Freshly roasted coffee, the french press, a grinder, a scale, a timer, a spoon and clean filtered water.

BREW TIME

4:00 min

COFFEE

Ratio 1:12

Coarse Ground

30 g (3 cups)

WATER

360 ml of water at 94° C

METHOD

- 1) Boil water and let sit.
- 2) Grind 30 g of your specialty coffee on coarse filter setting.
- 3) Put the ground coffee into the french press and start the timer.
- 4) Pour hot water into the pot and let the coffee bloom for 30 seconds.
- 5) Continue pouring until 1 inch before the top and stir the brew using a spoon to make sure all the grounds get wet.
- 6) Place the plunger unit on top to conserve heat and let the brew rest for at least 3 more minutes.
- 7) Slowly press the plunger all the way down to filter all the grounds with minimal pressure to have the best result.
- 8) Serve it in your favourite mug and enjoy it!