



## FRENCH PRESS

1. Clean the press components.
2. Use scale to determine amount of water (in grams) to add to the press.
3. Heat Water (200-205 degrees)
4. Grind Fresh
  - a. Calculate number of grams of coffee (divide water by 15)
  - b. Grind coffee medium to course (too fine clogs screen)
5. Pre-heat the Press (then dispose of water)
6. Put press on scale, add coffee and tarre (zero out) the scale.
7. Start Timer
8. Add Water
  - a. Coat all the grinds with quick pour.
  - b. Add the water all at once.
    - i. Use spoon to stir (as required)
9. Put plunger on top to just cover, do not plunge.
  - a. Let sit for 4 minutes (crust forms)
10. Use two tablespoons.
  - a. Stir in crust on top of coffee.
    - i. Scoop and remove foam and floating bits.
11. Don't Press Plunger
12. Don't do anything for another 6 minutes.
13. Total of 10 min brew time
14. Let the grinds settle.
  - a. More time leaves richer, darker flavors.
15. Plunge
  - a. Either no plunge (light body) or
  - b. Plunge just until it sits on the grounds (heavy body)
  - c. Do not plunge all the way.