



HOW TO FRENCH PRESS COFFEE



HEAT WATER

Heat fresh water to 200° F.

To reach the right temperature, bring water to a boil and then let it stand for 30 seconds.

Preheat the French Press with hot water and let it sit.

GRIND COFFEE BEANS

Weigh out 55 grams of freshly roasted coffee beans. (Or Measure out 5 1/2 standard coffee scoops—or 11 tablespoons—of beans.) Grind coffee to the consistency of coarse sea salt.



BLOOM

Discard pre-heating hot water from the French Press and add coffee grounds. Pour in just enough water to saturate the grounds. Set your timer for four minutes and wait. After four minutes, give the French Press a quick swirl, and then wait 30 seconds.

ADD MORE WATER

Resume pouring hot water over the grounds until the water reaches the middle of the metal band at the top, about 1 inch below the rim.

The secret to perfect coffee is the right ratio of coffee to water—1:16, or 1g of coffee for every 16g of water.



PRESS, POUR, AND ENJOY

Place the plunger on top of grounds, then slowly push it halfway down and pull back up to just below the surface. Set your timer for four minutes.

Once four minutes have passed, press the plunger to the bottom. your coffee is ready to be poured and savored.