

FRENCH PRESS



1. MEASURE THE COFFEE

- Measure out 30 grams of coffee - that's about a heaping $\frac{1}{4}$ Cup of whole bean coffee
- Heat up 0.5L or 17oz of hot water (near boiling)



2. GRIND THE COFFEE

- Grind your 30 grams of coffee on a coarse setting. It will resemble the size of sugar in the raw or sea salt.



3. START THE BREWING

- Put all 30 grams of coffee into bottom of your french press
- Pour all 5 ounces (150g) of your hot (200+F.) water on top of your grounds
- Stir gently, ensuring all ground get wet
- Pour the rest of the water on top of brew
- Place plunger into French Press, but do not plunge it down yet
- Start timer for 5 minutes



4. FINISH THE BREWING

- When the timer for 5 minutes goes off, plunge the french press down all the way to the bottom.
- Pour off portions of coffee into your cups of choice
- Clean out french press and dispose of grounds. It's easier to do before they dry out.



5. ENJOY!

- Enjoy sipping on fresh brewed coffee!

