Brewing with the FRENCH PRESS

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1. Remove the plunger and closely inspect that no old coffee oils or grounds are present on any plunger pieces, the lid, or cylinder. Be sure to rebuild before brewing.

2. Put a kettle of water on to boil. You will use this for brewing as well as preheating your French press.

3. Weigh out your coffee (See charts above). Set the grinder to the appropriate setting (coarse).

4. Once the kettle boils, preheat the French press and decanting vessels (carafes or mugs, etc.) with some water.

5. Pour out the preheating water. Place the French press on the scale and tare it to zero.

6. Grind your coffee and add it to the French press. Check to see that the coffee weight hasn’t changed, then tare to zero again.

7. Start the timer (set for 5 minutes) as you begin to pour the freshly boiled hot water.

8. Completely saturate the grounds as you pour. Pour slowly to ensure you can monitor the scale display accurately and achieve the correct coffee to water ratio.

9. After a minute give the brew six back-and-forth stirs and place the filter lid on top without plunging.

10. After 5 minutes, press the plunger down slowly and carefully. Pressing too quickly or forcefully may lead to hot coffee spurting.

11. Once the plunger filter pushes the grounds to the bottom, immediately decant the brew into a thermal carafe for serving.

enjoy.