



# French Press

Recommended Parameters:  
30g of coffee, medium grind  
450g of water at 95°C (1:15 ratio)

1. Heat the water in a kettle and grind the coffee.
2. Add the ground coffee to the french press, and place it on your scale and tare it.
3. Pour the correct amount of water over the grounds and let stand for 4 minutes.
4. Stir only the crust of the brew. With a spoon, remove any foam remaining on the surface.
5. Let stand for an additional 5 minutes.
6. Gently push the plunger into the brew, but stop just below the surface.
7. Carefully pour the coffee into your cup. Try not to stir up the coffee grounds at the bottom of the brewer.