

# French

## press

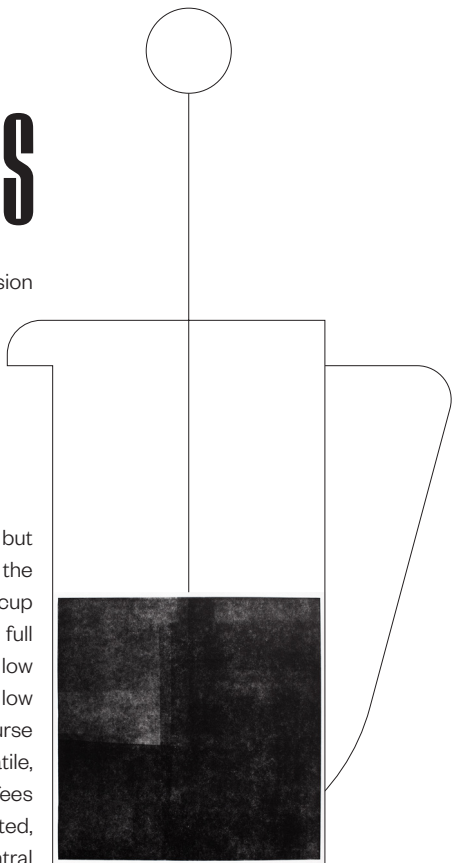
Classic and simple immersion brewing.

Resulting brew:

full — bodied, aromatic but  
with some sediment in the

Body:	full
Acidity:	low
Effort:	low
Grind:	course
Best with:	versatile,

but avoid using with coffees that are too lightly roasted, acidic or earthy, e.g. Central America and Africa.



# brewing

## guide

2: Pour 30g (3 cup) or 54g (8 cup) of ground coffee into the beaker of the French Press.

4: Carefully push the plunger into the beaker, lock it into place and push it down, allowing for about 1cm of water between the plunger and the water. Allow four minutes brewing time.

Pour and enjoy.

1: Pour water 30sec off the boil into the French Press to preheat it. After 20sec pour the water out.

3: Pour water 30sec off the boil over the coffee, about halfway. Gently stir coffee into the water, making sure there are no dry areas. Add the rest of the water.

5: Firmly push the plunger all the way down after four minutes. Serve immediately. If left too long, coffee will become bitter.