

'FRENCH PRESS'

suggested brew guide

TIME: UNDER 5 minutes

RATIO: 1:16 (20 gr coffee:320 ml water)

WATER TEMPERATURE: 96-98°C

GRIND SIZE: 8/10 (1=very fine, 10=very coarse)

SUGGESTED 96^B COFFEE: MORNING, LOT #49, NECTAR

STEP 1: RINSE the beaker with hot water.

STEP 2: ADD 20 gr of coffee. Pour in 60 ml of water evenly over the coffee. Wait 30 seconds.

STEP 3: POUR the rest of water (260 ml). Wait another 4 minutes.

STEP 4: GENTLY stir the water. When the coffee grounds sink to the bottom, use a spoon to remove the foam on top (optional).

STEP 5: GENTLY press the plunger down halfway. Pour and enjoy!