



Brewing French Press

By The Baristas Coffee School

Equipments you will need

- French Press 600ml
- Hot Water 450ml
- 30gm of Freshly Grounded Coffee (Medium Coarse)
- Weighing scale, Spoon and Timer
- Kettle or Hot Retention Jug
- Brewing Ratio: 1:15 (as per your requirement)

STEPS

1. Preheat the French Press before brewing it
2. Grind your coffee fresh to medium coarse. In case you have just bought the grounded coffee from local roaster or supermarket, make sure the coffee is freshly roasted.
3. Tare your Weighing scale.
4. Add the Freshly Grounded Coffee in the French Press Vessel.
5. Start the Timer
6. Pour some hot water till 60-90ml to wet the coffee. Stir the coffee properly by using spoon to remove the unwanted gas from the coffee.
7. Pour some more Hot Water till 450ml .
8. Cover the lid/ plunger
- 9 Leave it for 3-5 minutes.
10. Plunge it till the surface of the coffee as if you are using it as a strainer . Enjoy!

TROUBLESHOOT

- Do not brew less than 3 minutes , All the bits wont be able to settle down properly.
- Make sure the plunger is in good condition when you purchase

Pro Tips

- Always use freshly roasted coffee. You will enjoy it a lot.
- Always use weighing scale for consistency.
- Do not use too coarse coffee. Should be more like medium coarse.
- Never plunge it all the way to the bottom, use it as a strainer.