**FRENCH PRESS**

**BREWING TIP NO. 1:** When stirring the coffee, make sure to keep the rotations and time of the stir consistent. More or less agitation will affect the extraction rate of the coffee.

**BREWING TIP NO. 2:** When pressing the plunger top down, hold the lid in place and make sure the filter disk is not going down crooked. This will cause stray coffee to be released into your brew. Pour and serve your coffee right away. It will continue to brew if left in the french press.

**GRIND TIP:** All grinders will produce a mix of course and fine particles - none are perfect, however, burr grinders produce far more uniformity. If your resulting cup is too strong and/or bitter, adjust your grind slightly coarser. If it is too weak and/or sour, adjust slightly finer.

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**DOSING EXAMPLE:** Select the coffee to water ratio based on the strength of coffee desired. For example, for a strong cup of coffee (1.5% TDS) use one part coffee to 12 parts brew water.

\[
\frac{550 \text{g BREW WATER}}{12} = 45.8 \text{g COFFEE}
\]

**ONE:** Fill the french press with hot water to pre-heat. Discard water.

**TWO:** Weigh coffee to desired strength and grind.

**THREE:** Place the french press on a scale and add coffee. Shake to level the coffee bed, then zero the scale.

**FOUR:** Fill your pouring kettle with hot water.

**FIVE:** Start your timer and pour half of your water in 15 seconds. Stir for 5 seconds.

**SIX:** At 00:30, pour the last half of your water in 15 seconds. Stir for 5 seconds.

**SEVEN:** Place the plunger on top of the french press. Press down so the screen is just below the surface of the water.

**EIGHT:** At 5:00, slowly press the plunger to the bottom over the course of 30 seconds. Serve immediately.

**COFFEE / WATER (RATIO)**

<table>
<thead>
<tr>
<th>strength</th>
<th>1.3% TDS</th>
<th>1.4% TDS</th>
<th>1.5% TDS</th>
</tr>
</thead>
<tbody>
<tr>
<td>dose:</td>
<td>1/14</td>
<td>1/13</td>
<td>1/12</td>
</tr>
</tbody>
</table>

TDS = Total Disolved Solids and is an indicator of the desired strength of the brewed coffee.