



From staying in an Airstream at AutoCamp to visiting a relative for vacation, the French Press is one of the most common manual brewing devices. The all in one, multifaceted vessel yields a remarkably memorable brew making it an outstanding conduit for discovering the unique subtleties of beans from around the world. This recipe yields two generous portions, making it one of the most practical methods when enjoying coffee with company.

EQUIPMENT

French Press
Gooseneck Kettle
Coffee Beans
Grinder
Scale
Spoon
Timer
Mugs

INSTRUCTIONS

1. For this recipe, about 600 grams of water will be needed. Start by bringing the kettle of water to a boil.
2. Measure 50 grams* of coffee using the scale. Grind beans to a coarse consistency.
3. Remove the French Press lid, setting the base on the scale. Tare scale.
4. Add grounds to the French Press. Again, tare scale.
5. Start by pouring 100 grams of water into the carafe, completely saturating the grounds.
6. Using a spoon, gently stir to imitate the blooming process. Set the time for 20 seconds and let the coffee bloom.
7. Once 20 seconds have passed, begin adding more water. Pour until the scale reaches 600 grams.
8. Place the lid delicately on. Then, set the timer for four minutes and let the coffee steep.
9. After four minutes, remove the French Press from the scale. Now it's time to begin the press. This step should take approximately 20 seconds. Gently press down with the plunger, separating the grounds from the coffee.
10. Immediately serve and enjoy! Pour the entire carafe into mugs or a safe storage cup to avoid over-extracting your coffee.

Watch the video!

