



## How to Brew a Fabulous French Press Pot

1. Grind coffee on a **coarse** setting with a commercial or home burr grinder.
2. Use 1 level scoop of coffee (6-8 grams) per 4 oz of water. If you don't have a coffee scoop, you can use a measuring tablespoon (1 level TBSP of ground coffee is about 4 grams). Adjust to your taste preferences.
  - ➔ Weighing the coffee on a gram scale is a great way to measure. For 4 cup (17 oz Bodum press), 25 grams is a good starting point. For 8 cup (34 oz Bodum press), start with 50 grams.
3. Consider measuring out your water since all coffees bloom differently and it's hard to tell when to stop by sight (especially if you have a stainless steel pot!) Use water that is off a boil by about 30 seconds - 17 oz for 4 cup and 34 oz for 7-8 cup.
4. Pour water over grounds, stir midway through to relax the bloom, and leave about 1" of room at the top for the press. Gently set press top on pot to hold in heat. Set a timer for 4 minutes.
5. After 4 minutes, press slowly and enjoy right away.