

FRENCH PRESS

This brew guide gives you a full bodied cup with a French press or Espro Press.

To get the most out of your freshly roasted coffee, you should have a good burr grinder, a scale, a timer and clean, filtered water heated to 92-95C.

- 1.** Use 65 grams of coffee per liter of water
- 2.** Grind the coffee on a coarse setting
- 3.** Start a timer for 4 minutes and pour the water over the coffee. Make sure that all the coffee is wet - you may want to use a spoon to stir. Lid and filter should be left off for gases to escape while it brews
- 4.** After 4 minutes, break through the crust of coffee on top and the coffee will fall to the bottom. Remove the big particles and foam floating on top with a spoon
- 5.** Let the coffee sit for half a minute so all the small particles sink to the bottom. Put on the lid and press the handle down

Let the coffee cool a little before enjoying

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