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# CH. II: DRIP COFFEE STANDARDS

## FRENCH PRESS

Dosing: For a 4 cup (12oz) french press, use 19g coffee. For a 12 cup french press (approx. 32oz), use 56g coffee.

- 1 Preheat the carafe with hot water.



- 2 Grind the coffee on a course, french press setting, then pour the grounds into the preheated carafe.



Notes:



3

Using water that is around 200 F, pour over the grounds until the carafe is 1/3 full, then gently stir the grounds. Total steep time is 4m. Start your timer.



4

30 seconds after first contact between grounds and water, fill the carafe to the top, set the plunger at the top of the grounds, then wait.



5

At 4m, slowly and gently depress the plunger. Your coffee is now ready to be served. Serve immediately, as the coffee will turn bad very quickly if left in the carafe.



Notes:

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