



**PEACE
COFFEE**

A classic suggesting romance, bistros, and Sunday mornings. The **FRENCH PRESS** is also a highly practical way to brew a robust mug of coffee for one or a crowd. The resulting cup is thick, full-bodied, and maybe even a little sludgy.

BREW GUIDE: FRENCH PRESS



NECESSITIES:

French Press
Timer
Boiling water
Small spoon

SUGGESTED:

Scale
High quality burr grinder

FOLLOW THESE STEPS FOR THE PERFECT BREW



Step 1

For a standard 32 oz. sized french press measure out 53 grams coffee, that's about half a cup of coffee.

You'll need to boil 800 grams (28 ounces or 3 & 1/2 cups) of water.



Step 2

Grind your coffee beans coarsely to a consistency similar to sea salt.

Boil 800 grams of water for a 32 oz. sized french press.



Step 3

Set a timer for six minutes. Put coffee into the french press, and pour enough water to completely saturate the grounds and start the timer.



Step 4

Add the remainder of the water and insert the press, pushing the cake of grounds just below the surface of the brew water.

Go make some toast, you've still got around 5 minutes of waiting ahead of you.

STEP 1 PRO TIP

If you're using the smaller 12 oz french press, all the steps remain the same, only the measurements are 18g coffee to 270g water. 3 tbsp to 9.5 oz by volume. If you have a completely different sized french press, just see what fits naturally using a 1:15 coffee to water brew ratio.

STEP 3 PRO TIP

Stir gently so the grounds are evenly saturated. As with any brew method, the grounds should be "blooming", the swelling and bubbling that are the sign of freshly roasted coffee. No bubbling bloom when the water is added means that your coffee has already started to lose some of its fresh flavors—time to buy more beans!



Step 5

Once the timer beeps, gently “pump” the filter up and down one time. Then slowly press the filter all the way down.

STEP 5 PRO TIP

What you should see is the cake of grounds gently cascading to the bottom of the press pot. Once they’ve cascaded, press the filter all the way down.



Step 6

Immediately decant all of the coffee either into mugs or into a thermal carafe. Close your eyes and imagine you are sitting on a veranda in Paris enjoying your coffee with a buttery croissant and a chocolate éclair.



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GUIDE VIDEO**



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HARIO V60, TODDY MAKER, or CHEMEX?

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[PEACECOFFEE.COM/THINGS-WE-LOVE/BREW-GUIDES](https://www.peacecoffee.com/things-we-love/brew-guides)

info@peacecoffee.com

(612) 870-3440

CALL TOLL FREE

1-888-324-7872