

French Press Brewing

Time: 4:00 min • Ratio: 1:15 • Water: ~93°C

You'll need

- French press, kettle, grinder, scale, timer.

Recipe (example)

- 30 g coffee (coarse) → 450 g water (1:15).

Steps

- Preheat the press. Add 30 g coarse grounds.
- Start timer; add all 450 g water. Stir to wet all grounds.
- Steep 4:00. At 4:00, break the crust and skim foam/floaters.
- Insert plunger and press gently just to the surface; wait ~30 s.
- Pour slowly into cups or a server.

Dial-in tips

- Muddy cup? Go coarser or pour gently without disturbing the sludge.
- Weak/sour? Slightly finer grind or extend steep by 15–30 s.