



*French Press
Brew Instructions*

[YOU WILL NEED]

Fresh French Press Grind Coffee
Clean French Press
Purified Water
Hot Water Source
French Press Coffee Scoop
Small wooden spoon or chopstick for stirring

[STEP 1]

Depending on the size of your french press the coffee to water proportions will vary slightly. Our parameters for the 12oz./3cup french press are 3 heaping coffee scoops or .85oz. of french press ground coffee. For the 34 oz./ 8cup french press we recommend 8 level coffee scoops or 2oz. of french press ground coffee.

[STEP 2]

Use fresh purified 195°-205°F water from hot water source.

[STEP 3]

Carefully pour the hot water over the grinds in a circular motion until the brew has reached just below the pour spout.

[STEP 4]

Carefully stir your brew and make sure all grinds are saturated. Put the lid on top of the French Press and start your timer for 4 minutes.

[STEP 5]

After 4 minutes **gently** press down on the plunger with a **slow, steady** hand.
Pour, sip and enjoy!

*Please use measurements and brew time as a starting point. Adjust according to taste.
Hope you enjoy your selections!*

*Sincerely yours,
Kobrick Coffee*