

FRENCH PRESS BREW GUIDE

Standard Golden Ratio - 1:15

YIELD (WATER)	COFFEE (GROUNDS)	STRENGTH
8 oz / 235ml	16g / 2.5 tbsp	Mild
12 oz / 350ml	24g / 4 tbsp	Standard (1-Cup)
17 oz / 500ml	34g / 5.5 tbsp	Medium
34 oz / 1000ml	67g / 11 tbsp	Large (8-Cup)
51 oz / 1500ml	100g / 16 tbsp	Extra Large

Quick Reference:

1. Grind coffee to a coarse, sea salt consistency.
2. Add grounds to the carafe and pour hot water (200F/93C).
3. Let steep for 4 minutes.
4. Press plunger down slowly and serve immediately.