



Tips for the French Press



1

We recommend 65 grams (+/- 6 to 7 level tablespoons) of ground coffee per liter of water. It is best to preheat the glass jug with hot water and pour it out again. This way the water does not cool down as quickly and your coffee stays warm longer.



2

Wait about 30 seconds before using the water. This way it can reach the ideal temperature of around 96°C. Now start the brewing process by swiftly adding the water.



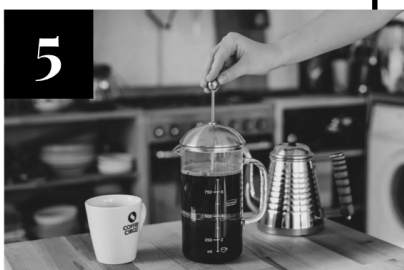
3

Stir the coffee after the pouring so that the ground coffee is evenly distributed in the water and the coffee aromas can be ideally extracted. Then put the lid on and press it down slightly so that the ground coffee, which has settled on the surface, is pressed into the water. This ensures that all ground coffee is completely extracted.



4

The ideal preparation time is 4 minutes. Keep an eye on the time to avoid over- or under-extraction of the coffee. Over-extracted coffee tastes bitter, under-extracted thin and watery. Stir twice after 3.5 minutes and remove the foam. Then press down the sieve stamp and make sure that you press slowly and evenly to give the ground coffee time to come down.



5

Pour your coffee directly if possible, otherwise it will continue to extract in the French Press and can quickly become bitter. Hence our recommendation: simply pour the remaining coffee into a (preheated) coffee or thermos flask.

Not in the mood for reading?

In the video we show you how easy the preparation with the French Press is.



<https://youtu.be/ni-TfJg8Hbk>