



What you'll need:

- French Press
- Coarse-ground coffee
- Scale
- Kettle
- Timer

Brew time:

3 minutes, 30 seconds

Questions?

We would love to help you brew the perfect cup of coffee at home. [Let's chat!](#)

hello@compasscoffee.com



The French Press is one of the most common, albeit underrated, brewing methods in use today. It's a fairly low-maintenance process that creates exceptionally bold and rich flavors. It's one of Michael and Harrison's favorite brewing methods; chances are, if you have spent time in our roastery on 7th Street, you will almost certainly have seen Michael and Harrison headed to a meeting in our lab with their laptops and a French Press of Waypoint in tow.

Step 1

Step 1

Heat your water to between 200 and 205 degrees. It's important that you don't use boiling water. If you don't have a kettle that displays temperature, bring your water to a boil then let it sit for about 15-20 seconds.

Step 2

Measure your desired coffee beans. While any coffee will taste great French Pressed, we recommend a medium-to-dark roast for this brew method so that you'll be able to fully appreciate the body of this coffee. Since we're brewing a 12oz mug, we will use 25g of coffee for 400g of water. Be sure to set your grinder to a **coarse** setting.



Step 3

Pour your ground coffee into the bottom of the French Press and give it a little shake to even out the grinds.



Step 4

Pour hot water into the French Press, making sure to wet every bit of your coffee. You want to use a confident pour here. This will agitate the coffee and ensure you're getting every granula of unexposed coffee.



Step 5

Put the cap/plunger in the French Press. Push the plunger down until the coffee grounds are fully held under water. *Do not push the plunger all the way to the bottom of the press.*

Step 6

Start your timer. Set the timer to go off in 3:30.

Step 7

When the timer sounds, push the plunger all the way down and pour the brewed coffee into your favorite mug. Add your favorite fixin's and enjoy! It's important to pour the coffee as soon after brewing as you can. If you leave the hot coffee in your carafe with hot water, you run the risk of over-extracting your coffee which will leave you with a bitter, unpleasant brew.



Ready to get brewing? Our team recommends:

Bodum Chambord French Press

Baratza Encore Burr Grinder

Waypoint 12oz Tin

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