

MONARCH | EBONY SAFIYYAH

FRENCH PRESS

Press Size	4-Cup	6-Cup	8-Cup
Coffee Dose	28 g	37.5 g	53 g
Brew Water	450 g	600 g	850 g
Ratio	1:16	1:16	1:16
Grind	Medium Course	Medium Course	Medium Course
Time	5 minutes	5 minutes	5 minutes



Items Needed

Coffee Beans, Filtered Water, Grinder (Burr Grinder preferred), Kettle, Digital Scale, Timer, Thermometer

Prep

- Bringing water up to 205–210 F takes about 4–5 minutes, so it's best to start that first.
- While the water is heating up, weigh the coffee beans on a digital gram scale.
- Grind coffee on a medium course grind setting. The grounds should look similar in size to course black pepper. Use a coarser setting if brewing a dark roast.
- With your hot water prepared in a kettle, pour a few ounces of hot water into the french press to preheat it. Discard this water before continuing.
- Put the ground coffee in the french press, place on a scale and zero it out by hitting the tare to zero button.

Brew

- Make sure your water is 205–210 F (96–99 C). For dark roasts, 195–200 F (90–93 C).
- Start a timer for 5 minutes and pour hot water over the coffee up to the target weight.
- Gently stir the portion of grinds floating on top (wooden spoon). This should help these grinds drop towards the bottom of the french press.
- Place the lid on loosely but do not press the plunger down yet.

Plunge

- When the 5-minute timer is done, take the french press off the scale if it's not already and press the plunger all the way down.
- Immediately pour the coffee into a cup or serving vessel and enjoy!