



Brewing Flavorful Coffee with a French Press



1. Purpose

This SOP aims to guide users through the process of brewing coffee by using tested methods to reduce acidity and increase flavor.

2. Application

All users may follow this guide to avoid bitter and acidic coffee.

3. Procedure Steps

1.	Ensure the french press is clean. If dirty, clean with with warm, soapy water.
2.	Heat 2 quarts of water until it reaches 195 Fahrenheit (90 Celsius).
3.	Grind whole, light-roast coffee beans at a ratio of 30 grams of beans per 170 milliliters of water for 9 seconds. Roughly 3 tablespoons for a standard sized french press.
4.	Deposit coffee grounds into the french press beaker and pour hot water over the grounds until they reach ½ inch below the rim.
5.	Cover the grounds with the lid and gently press down on the plunger until the grounds are just submerged below the water.
6.	Let the grounds steep for 5 minutes.
7.	Slowly press down on the plunger until the beans have been pressed to the bottom of the beaker.
8.	Enjoy.

4. Resources

Please see the attached documents.

- 4.1. [Potential Brands](#)
- 4.2. [Parts List and Diagram](#)



Potential Brands

1. Bodum

- a. [Bodum's Official Website](#)
- b. [Bodum French Presses on Amazon](#)

2. Frieling

- a. [Frieling Direct Website](#)

3. Le Creuset

- a. [Le Creuset French Presses on Macy's](#)
- b. [Le Creuset French Presses on eBay](#)

4. Espro

- a. [Espro's Official Website](#)

5. Stanley

- a. [Stanley French Presses on Amazon](#)
- b. [Stanley French Presses on REI](#)

6. Mueller

- a. [Mueller French Presses on Amazon](#)
- b. [Mueller French Presses on Target](#)

7. Coffee Gator

- a. [Coffee Gator French Presses on Amazon](#)

8. OXO

- a. [OXO French Presses on Target](#)
- b. [OXO French Presses on Amazon](#)

9. Kona

- a. [Kona French Presses on Amazon](#)
- b. [Kona French Press on Christopher Bean Coffee](#)



Parts Diagram

