



# **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

Here are the procedure steps.

1.	Ensure the french press is clean. If dirty, clean with with warm soapy water.
2.	Begin heating 2 quarts of water in a kettle until it reaches 195 F (90 C).
3.	Grind whole, light-roast coffee beans at a ratio of 30 grams of beans per 170 milliliters of water (roughly 3 tablespoons for a standard sized french press) for 9 seconds.
4.	Place coffee grounds into the french press beaker and slowly pour hot water over the grounds until they reach a ½ inch below the rim of the beaker.
5.	Cover the grounds with the lid and gently press down on the plunger until the grounds are just barely submerged below the water.
6.	Let grounds steep for 5 minutes.
7.	Slowly press down on the plunger until the beans have been pressed all the way to the bottom of the beaker.
8.	Collect a mug and add any desired sweetener before pouring the coffee, being careful not to splash or spill.
9.	Add any desired creamer.
10.	Enjoy.



## 4. Resources

Please see the attached document.

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