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# Brewing Flavorful Coffee with a French Press

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# Purpose

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

# Application

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

# Procedure Steps

Here are the procedure steps.

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| **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. |

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# Resources

Please see the attached document.

* 1. [*Potential Brands*](?tab=t.a5szhm5ub5oo)
  2. [*Parts List and Diagram*](?tab=t.wd3fpm2im7ie)