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Apr 06, 2022

# World's Best Cup of Coffee V.1

timothy.propst <sup>1</sup><sup>1</sup>USDA-ARS

protocol .

timothy.propst

Have not tested worldwide.

Basic instructions on how to create a cup of coffee.

<https://atlascoffeeclub.com/pages/how-to-make-the-perfect-cup-of-coffee>

timothy.propst 2022. World's Best Cup of Coffee. **protocols.io**  
<https://protocols.io/view/world-39-s-best-cup-of-coffee-b6v3re8n>



coffee, brewing process, French press

protocol ,

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Mar 29, 2022

Apr 06, 2022

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Follow instructions carefully.

filtered water  
ground coffee  
sugar  
creamer

Coffee requires HOT water.

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Have not tested worldwide.

Make sure to utilize filtered water for best flavor results.

- 1 Measure your coffee. The standard ratio is approximately 2 tablespoons of coffee per 6 ounces of water. Don't be afraid to add a few extra beans to be on the safe side – you can more approximately measure out your coffee using a scale after it's ground.

 **1600 mg**  **Coffee** Contributed by users

 **177 mL** water

- 2 Prepare the water.

You'll want to prepare the water last, to ensure the water is the temperature you're aiming for. Pour from the filter, and let the water sit off from the boil for about 30 seconds before immersing your coffee grounds in the French Press.



CAUTION: HOT WATER!

- 3 Pour. Saturate the grounds evenly with a smooth, steady pour that will agitate the coffee grounds. Do not put the lid on top of the brewer just yet.
- 4 Soak and stir. Let the grounds absorb the water for approximately 30 seconds before stirring – a few gentle motions using the back of a spoon around the top layer of the mixture and along the sides, to immerse any grounds that are stuck.
- 5 Brew. Let the water extract from the grounds for 2 minutes and 30 seconds. Less than that, and you'll find your coffee may be too sweet or even sour. Any longer, and your coffee will be

over-extracted and unappetizingly bitter – so, set a timer.

- 6 Plunge. There really is no wrong way to push here – just a simple, even push-through of the filter down to the bottom. However, it's not a clogged toilet – don't exert too much force or, of course, your coffee will splash. Or you may break the machine, if it's glass.
- 7 Pour. Word to the wise: The flavor notes of your coffee will change as the cup cools. If at first you're not tasting what was intended, let it continue to setup. What you taste when it's piping hot is not what you'll taste when it's cooled to a lukewarm temperature.
- 8 Flavor to taste.

 **Sugar** Contributed by users

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