

Preparation Guide

FRENCH PRESS

Equipment

A plunger coffee maker (French press)A kettle

A coffee grinder

A scale with stopwatch

18/36g of our Organic Rwanda coffee

Recipe

For 250 ml of water: use 18g of coffee

For 500 ml of water: use 36g of coffee

Grind size: Coarse

Temperature: 92°C

Total infusion time: 4 minutes

1. Start by heating the water to 92°C and grinding the coffee.
2. Pour the ground coffee into the plunger coffee maker and add the amount of water indicated.
3. Allow to steep for 45 seconds, then gently stir with a spatula or spoon to thoroughly wet the grind and cause the large particles to settle back down to the bottom.
4. Place the plunger on top without pressing it to retain heat.
5. Allow to steep for a total of 4 minutes.
6. After 4 minutes, slowly press the plunger down.
7. Serve your freshly brewed coffee and enjoy!



RWANDA BIO

SPECIALTY FILTER COFFEE