

using your press pot



1



Using a press pot is the best way to get truly excellent coffee at home. The keys to getting good results are: using high quality fresh beans, grinding the coffee correctly, using clean equipment and timing the process.

You will need a Press Pot, coffee, a grinder, a spoon, a timer, and cups (and a thermal carafe if preparing more than fits in the cups).

2



You will need 1.5 grams of coffee for every ounce of water. In other words, if you have a 16 oz press, you will want to use 4 tablespoons of coffee. Adjust this amount based on your own personal tastes. Make sure the whole press pot is clean, warm and dry. The grind is set very coarse to ensure a sweet extraction.

3



You are going to want to have a timer that counts down from 3.5 minutes and has an alarm. It is very important that you use a timer to guarantee high quality coffee. Most cell phones have a timer on them, or your stove. Make sure the pot is clean, dry and warm before adding the coffee.

4



Bring the water almost to a boil. Pour water aggressively into the pot so that it saturates the grounds evenly. Move the stream around as you pour to facilitate this. With fresh coffees you will see an expansion of the coffee in a sort of “foam” at the top of the liquid once you add water. This is known as the “bloom” and is the result of off-gassing of CO<sub>2</sub> from the coffee.

5



After 1 minute, stir the grounds in the pot. If you need to add water to top off the pot, make sure again that it is right below the boil. Stirring the pot gives an even extraction of all the coffee. It also breaks down the “bloom” and allows you to combine the correct amount of water and coffee without over flowing.

6



Line up the spout and the corresponding exit in the lid. At exactly 3.5 minutes, push the press (slowly) into the pot to force all grounds to the bottom. Do not crush it with all your might – use some finesse. Pour the coffee as soon as you have pressed the pot. Pour extra coffee into a thermal carafe. Do not leave the coffee in the bottom of the pot – it will get nasty due to over extraction.



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