

brew guide:

FRENCH PRESS

A simple way to enjoy freshly roasted specialty coffee at home or in the office.



Place **18-20g freshly roasted, freshly ground coffee** into your french press. We've used a 3-cup for this brew recipe.



Carefully pour **300ml hot water** over coffee. Steep for 3-4
minutes. Using a metal spoon,
break the crust (layer of coffee
sitting on top of your brew).



Wait another minute, then place on lid and slowly press the plunger down. Then pour and enjoy!

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