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## French Press Brew Guide

Brew ratio: 40g for 2 cups

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Fresh coffee

French press

Boiling water

Timer

Set of scales or a measuring jug

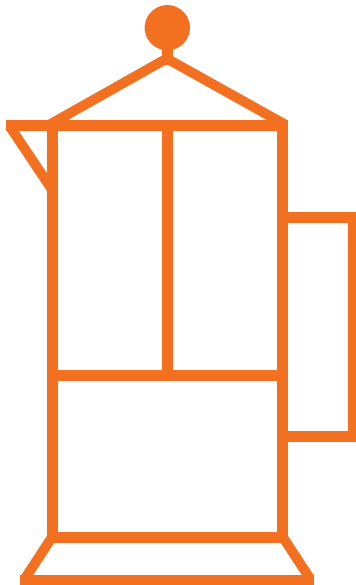
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1. Warm your French press up with hot water and leave for 1 minute.
  2. Weigh out approximately 40g of fresh coffee beans and grind coarsely.
  3. Tip the water out of the French Press and pop them on the scales along with your ground coffee. Reset the scales to 0 ready for weighing your water. Don't worry if you don't have scales, a measuring jug will do the trick!
  4. Pour 200ml (200g) of hot water over the grinds and allow coffee to bloom for 1 minute. Pre-infusion means you won't miss extracting all the best part of your tasty coffee!
  5. After a minute, pour in the remaining 300ml of hot water in and allow the coffee to brew for a further 2 minutes.
  6. Place the plunger in the top of the press and allow to stand for about 20 seconds to allow the spring to expand before pushing down.
  7. Pour your coffee into warmed cups and away you go!
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# My Kingdom for a Horse

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Specialty  
Coffee



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## V60 Brew Guide

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Filter coffee

V60 or cone dripper

Filter paper

Flask or mug

Boiling water

Scales (not necessary but helpful)

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1. Fold the filter paper along the crease and place in the dripper cone. Place the cone over a flask or whatever you're serving your coffee in.
  2. Gently pour boiling water over the filter paper. It doesn't need to be much - just enough to warm everything up and moisten the paper.
  3. While your brewing equipment gets nice and cosy, grind your coffee coarsely and place onto the prepared filter paper.
  4. Empty your jug and put the dripper back on top. If you have scales, place everything on the scales and tare them to 0.
  5. Pour approx 40g of water onto the coffee to infuse it and allow it to swell. Wait 30 seconds.
  6. Now, slowly pour the remainder of the water in a circular motion over the coffee. Take your time - great coffee can't be rushed! Continue to pour water until you've reached 260g. You'll need about a minute and a half.
  7. Once all the coffee has drained out of the dripper, you're ready to serve it!
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Coffee

