

BOLT COFFEE FRENCH PRESS RECIPE



you need

- French Press
12oz, 34oz, or
50oz
- 2 spoons
- scale
- timer

- Bolt Coffee
coarsely
ground

total
brew time
4:30

with scale

- *Add coffee to French Press (depending on size of brewer & desired amount of coffee, dose will vary).
12oz: 19g; 34oz: 60g; 50oz: 90g*
- *Add boiling water to French Press & wait.
300g of water for 19g of coffee; 1000g: 60g; 1500g: 90g.*
- *At 2:00, dunk the crust that has formed using the back of a spoon 3-4 times. Then use 2 spoons to remove most of the tan foam sitting on the top of the brew.*
- *Place plunger on French Press.*
- *At 4:00 gently & slowly press plunger down until plunger hits the grounds resting at the bottom (do not press down all the way).*
- *Decant & enjoy!*

BOLT COFFEE FRENCH PRESS RECIPE



you need

- French Press
12oz, 34oz, or
50oz
- 2 spoons
- tea- or
tablespoon
- timer

- Bolt Coffee
coarsely
ground

total
brew time
4:30

without scale

- *Add coffee to French Press (depending on size of brewer & desired amount of coffee, dose will vary).
12oz: 3tsp/2tbsp; 34oz: 8.5tsp/6tbsp; 50oz: 13tsp/9tbsp*
- *Add boiling water to ~1" from top of French Press & wait.*
- *At 2:00, dunk the crust that has formed using the back of a spoon 3-4 times. Then use 2 spoons to remove most of the tan foam sitting on the top of the brew.*
- *Place plunger on French Press.*
- *At 4:00 gently & slowly press plunger down until plunger hits the grounds resting at the bottom (do not press down all the way).*
- *Decant & enjoy!*