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# SCAA Best Practice | Guidelines for Brewing with a Three Cup French Press

Prepared by the Technical Standards Committee

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## **Guidelines for Brewing with a Three Cup French Press**

### **PARAMETERS:**

#### **Your Three Cup (22 ounce) French Press**

**Coffee:** 36 grams set at medium-coarse grind

**Water:** 660 grams or milliliters at 200 °F / 93.5 °C for brewing  
Additional water at 200 °F / 93.5 °C for preheating

**Stirring device**

**Gram scale (*1 gram = 1 milliliter*)**

**Brewing time:** 4 minutes

- Step 1      Begin with clean equipment.
- Step 2      Preheat your French press with hot water. Discard this water.
- Step 3      Add coffee to the pot. Set it in top of the scale and tare the scale.
- Step 4      Start the timer and begin pouring 540 grams of hot water into the pot. Saturate the coffee completely.
- Step 5      Without pressing down on the plunger, place the lid on the pot.
- Step 6      After 2 minutes, remove the lid and gently stir the coffee to further saturate all grounds. Pour the remaining 120 grams of hot water into the pot.
- Step 7      Using two spoons, skim the oils and remaining floating grounds off the top of the brew. This will produce a cleaner cup & will stop the coffee from extracting. Without pressing down on the plunger, replace the lid.
- Step 8      At 4 minutes, slowly press down on the plunger until it is at the bottom of the pot.
- Step 9      Decant and enjoy!