

The How to Make Coffee Database - Not Your Parents' Coffee

Method	Recipe (link)	Coffee (g)	Grind	Water (g)	Water (°F)	Strength (g/L)	Time	Tips
French Press	George Howell		drip to medium		hot water	68-80	5:30	o Pour half water in 15 sec, stir for 5 sec, pour second half for 15 sec and stir again for 5 sec. o Be consistent on the stirring.
French Press	James Hoffmann		cupping grind or fine sugar		Just off boil	58-75	9-10:00	o Break (stir) the crust and skim the foam off at 4 min then plunge. Wait until 9 or 10 minutes to pour and drink. o James Hoffmann was the 2007 World Barista Champion. o Recipe from The World Atlas of Coffee and the provided link.
French Press	Nick Cho		Very coarse		Just off boil	60-70	6-8:00	o Grind size should be between coarse salt and steelcut oats. o For dark roast coffee or decaf the water should be 10-15 degrees cooler. o A gentle stir at 30-45 sec.
French Press	Not Your Parents' Coffee	45	Drip or a bit coarser	600	205	72	5:00	o Pre heat. o Add grounds. o Start timer and fill with water. o Cover then stir at 1 min. o Skim the foam at 4:45 then press at 5:00.
French Press	Verve coffee (video)	20	Bit coarser then drip	300	water	64	4:00	o Fill to top, at 30 sec fold the top layer into the water. o Right before pressing gently stir the surface then skim the foam off.
French Press	Barefoot Coffee (video)	45	Kosher salt	567	200-204	76	4:00	o Fill 2/3rds full - gentle stir at 1 min. o Press and serve at 4min
French Press	Blue Bottle		coarse & even		Just off boil	96	4:00	o Add twice coffee weight in water and stir - then wait 30 sec before adding the remaining water.
French Press	Ceremony	22.5	cracker pepper size	350	205	62	6:30	o Add 350g of water saturating all grounds. o After 30 seconds stir 3 times to mix the grounds into the water. o Add the lid. o At 6:00 stir 3 more times then press slowly and evenly.
French Press	Counter Culture (video)	60	Medium-coarse	900	205 (just off boil)	64	4:00	o Fill halfway - stir - then fill.
French Press	Craft Coffee		Coarse		205	60	4:00	o Water temp at 205F or boil and wait 30 seconds. o Fill halfway - at 30 sec stir for 5 sec then fill.
French Press	Illy	20	medium grind or filter if you like	500	Hot not boiling	38	3-4:00	o I don't understand how this recipe could work (if you figure it out please let me know). The grams of coffee to water seems way off although the coffee looks very dark in the picture. o Also interesting that Illy recommends storing the coffee in the fridge and in the video it comes right out of the fridge and is opened to air. o This seems like a recipe to destroy coffee quickly. o Elsewhere on the site they recommend bringing the cold coffee to room temperature before opening - if you do store in the fridge or freezer this is prudent to avoid condensation.

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French Press	Intelligentsia		coarse		Just off boil	60	5:00	o Boil water, pre heat kettle - then brew. o At 1 min give 6 back and forth stirs
French Press	Kaldi's	40	medium-coarse	672	195-205	57	4:30	o Start timer and add all the water. o Stir at 2 minutes and again at 4 minutes. o Skim off the surface oils & grounds then slowly plunge.
French Press	PT's	60	most coarse setting	900	195-200	64	4:00	o Add coffee. o Start time and vigorously add 900g of water. o At 1:00 stir the coffee. o Put on the lid. o At 4:00 slowly press down. o Serve and let rest in the mug a few minutes before drinking.
French Press	Scott Rao				200		3:30	o Start the timer after adding water - stir after 15 sec. o Adjust grind and time to 3:00 with finer grind or 4:00 min with coarser grind as coffee dictates.
French Press	Sightglass		Just coarser then Chemex		45-60 sec off boil	61	4:00	o Fill to top - gentle stir at 1 min - skim the surface at 3:30.
French Press	Sprudge				195-205	61	4:00	o "just use a scale and your brain smarts" o Stir at 60 seconds. o Plunge at 4 then wait a minute for everything to settle before pouring.
French Press	Starbucks (video)	10	Really coarse (coarse sea salt)	170	Just off boil (200)	56	4:00	o 2tbsp coffee per 6 ounces of water
French Press	Stumptown		breadcrumbs		205 or just off boil	57	4:00	o Fill halfway - wait until 1 min then give a good stir, then fill.
French Press	Sweet Maria's		Just coarser then drip		195-205	52.2	4-6:00	o Recipe for various sizes at 51.7g per 8T (or 1000ml). o Short stir or swirl at 1:00 then slow 20-30 sec plunge at the end
French Press	Tim Wendelboe		Filter grind		Just off boil	65-70	4-5:00	o Pour half - stir to ensure everything wet - pour the rest. o Time Wendelboe was the 2004 World Barista Champion and 2005 World Cup Tasting Champion.
French Press	Torch Coffee	1	coarsly ground like coarse sea salt	15	195-205 or 30 seconds off boil	64	4:00	o Bloom for 30-45 seconds o Add all the water o Stir for 30-45 seconds. o Wait 3 minutes then break the crust and stir 3-4 times around. o Press and serve or filter through a V60 filter for extra clarity.
Iced/ Coldbrew (French Press)	Ceremony	65	coarse	400	room temp	156	12-16 hours	o Brew in anything really. o Increase brew time to 20 hours if in the fridge. o Decant through a paper, cloth or metal filter. o Dilute to your liking.
Iced/ Coldbrew (French Press)	Kickapoo	180	french press grind	900	cold filtered water	67	12 hours	o Start timer - add water. o After 5 minutes use a spoon to break the crust and place in the fridge. o After 12 hours filter and serve. o Dilute 1:2, 1 part coffee 2 parts ice,water or milk.