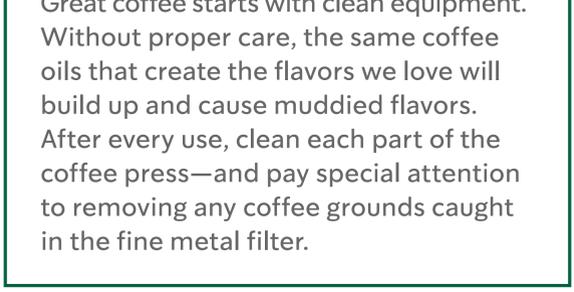


COFFEE PRESS

FULL-BODIED | CONCENTRATED

No paper filter to absorb the rich, flavorful coffee oils. No barrier between you and an uncompromising coffee experience. As iconic and timeless as it is simple, the coffee press is the ideal brewing method for coffee lovers who seek an intense, full-bodied expression in their cup. The journey to learning about coffee starts with a sip, and this sip unfolds with flavors that linger on your palate.



WHAT YOU'LL NEED:

- ① Freshly ground coffee
- ② Hot water (195°–205°F)
- ③ Coffee press

- ⓐ Plunger

- ⓑ Lid

- ⓒ Filter

Taking Care of Tools

Great coffee starts with clean equipment. Without proper care, the same coffee oils that create the flavors we love will build up and cause muddled flavors. After every use, clean each part of the coffee press—and pay special attention to removing any coffee grounds caught in the fine metal filter.

GRIND: Coarse

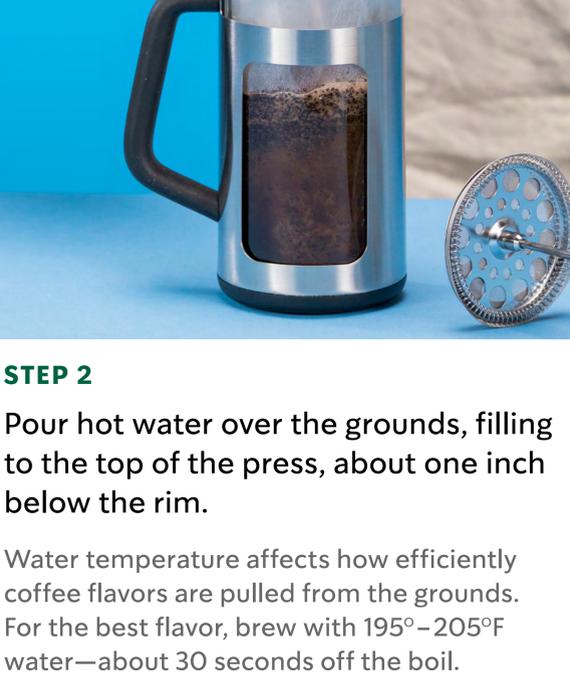


The grind size is one of the biggest influences on the flavor of a brewed coffee. A coarse grind will allow just the right balance of flavor to be slowly pulled out of the bean, crafting an intensely rich cup without bitterness.

How much coffee should I use?

| Press Size | Coffee |
|------------------|----------------|
| 8-cup (32 fl oz) | 10 Tbsp (54 g) |
| 4-cup (16 fl oz) | 5 Tbsp (27 g) |

For an extra level of precision, measure out your coffee by weight.



STEP 1

Measure out and add ground coffee to the empty coffee press.

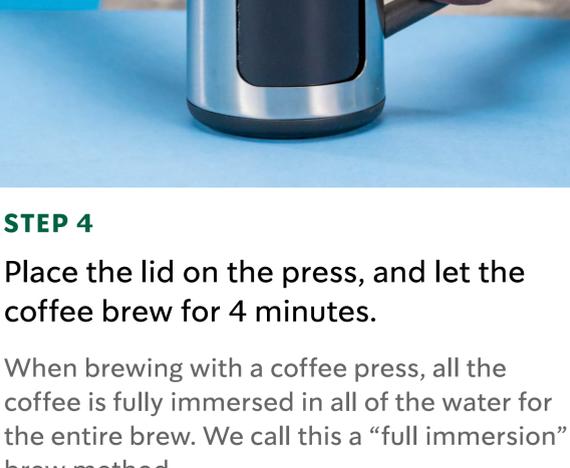
For an extra level of precision, preheat the coffee press by rinsing with hot water. Don't forget to discard the rinse water before adding the grounds!



STEP 2

Pour hot water over the grounds, filling to the top of the press, about one inch below the rim.

Water temperature affects how efficiently coffee flavors are pulled from the grounds. For the best flavor, brew with 195°–205°F water—about 30 seconds off the boil.



STEP 3

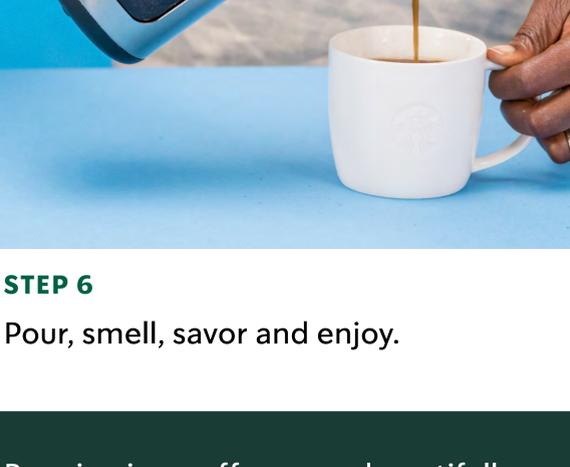
Stir gently to evenly saturate all coffee grounds. One or two stirs with a spoon are plenty.



STEP 4

Place the lid on the press, and let the coffee brew for 4 minutes.

When brewing with a coffee press, all the coffee is fully immersed in all of the water for the entire brew. We call this a “full immersion” brew method.



STEP 5

Push the plunger down gently to separate the grounds from the coffee.



STEP 6

Pour, smell, savor and enjoy.

Brewing in a coffee press beautifully—and visually—demonstrates how the size of ground coffee particles and the precise amount of time they come in contact with hot water directly affect the taste in your cup. Explore more about the art and science of brewing—and the vast, wonderful world of coffee—at [StarbucksCoffeeAcademy.com](https://www.starbuckscoffeeacademy.com).

