



STARBUCKS RESERVE®

# COFFEE PRESS BREW GUIDE

A FULL IMMERSION



One of the most boldly flavorful coffee-brewing methods is also one of the quickest and most straightforward. There's no paper filter involved, so a coffee press releases more of a coffee's natural oils into your cup. The result is a brew that's rich, full-bodied and intensely aromatic. The following instructions use an 8-cup coffee press to prepare enough coffee for two people, but they can be adapted to any press.



## 01

Heat fresh, filtered water to about 195°F–205°F (or about 30 seconds off the boil).



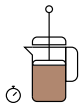
## 02

Grind 54 g (about 8 Tbsp) of coffee to an even, coarse grind (approximately the consistency of kosher salt).



## 03

Add the freshly ground coffee to your coffee press, and pour the hot water over it to the fill line. Give the grinds a quick, gentle stir to ensure even saturation.



## 04

Set your plunger gently on top of the grounds, but don't depress it yet. Set a timer for 4 minutes.



## 05

When the timer goes off, slowly and evenly depress your plunger. The coffee will continue to brew if left in the press, so serve or decant immediately to avoid over-extraction.



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# COFFEE PRESS PRO TIPS

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**PRO TIP 01:**

# PREHEATING

For the best possible results, preheat your press before brewing by rinsing it with hot water from your kettle. This ensures that your coffee steeps at the optimum temperature of 195°F–205°F.

## PRO TIP 02:

# GRIND

If you find that your plunger is difficult to depress, it could mean that your grind is too fine. If the plunger depresses too quickly, your grind could be too coarse. Brewing coffee with the correct grind size is important for ensuring the best possible flavor.



**PRO TIP 03:**

# CLEANING

Disassemble your press completely to clean it between uses. The components should be broken down into the lid, coffee plunger, disks and mesh filter.