



PLUNGER BREW GUIDE

1. Remove the plunger and clean thoroughly.
2. Put a kettle of water on to boil.
3. Weigh out coffee beans or **medium course grind** as follows:
18g coffee for 1 cup or 290g of water | 26g coffee for 2 cups or 415g of water
33g coffee for 3 cups or 525g of water | 50g coffee for 4 cups or 800g of water
4. Preheat the plunger with boiling water and decanting vessels (carafees, jugs or mugs, etc.). After pouring out preheating water, place the plunger on the scale and set / tare to zero.
5. Add ground coffee, check to see that the coffee weight hasn't changed, then tare to zero.
6. Start the timer (set for 5 minutes) as you begin to pour the hot water.
7. After a minute give the brew a quick stir & replace the lid and plunger without plunging.
8. When the timer runs out, press the plunger down slowly and carefully, making sure coffee particles do not spurt out the sides.
9. Once the plunger is pressed down fully, immediately decant all brew and serve.

