

Ratios.

(1:15)

15.....225

20.....300

25.....375

30.....450



My Fav.



French Press (1:15):



Pour-over.

Needed: Pour-over cone, filter.

Set Up: All on the scale, place filter in cone and set on mug or craft. Put coffee in for a 15:1 ratio.

Pour: Pour enough water over the grounds to get them wet. Let that sit for a moment, then slowly pour in a circular motion over the coffee until you reach your total weight, allowing it to drip through.

French Press

Add the coarsely ground coffee.
Fill with water. After 4 mins push plunger down slowly all the way.

