

ICED COFFEE – FRENCH PRESS

75g/L (1:13.3̄)

SERVINGS	COFFEE	BLOOM 30–45s	HOT WATER	ICE	VOLUME	VOLUME
1	18.8g	38g	165g	85g	250mL	8.5oz
2	37.5g	75g	335g	165g	500mL	16.9oz
3	56.3g	113g	500g	250g	750mL	25.4oz
4	75g	150g	665g	335g	1,000mL	33.8oz

TEMPERATURES

ROAST	°F
Any	205°F

GRIND SIZES

COFFEE	STARTING POINT FELLOW ODE 2
18–75g	3.1

SALINE SOLUTION

1:4 (SALT:WATER)

SALT	WATER
12g	48mL

INSTRUCTIONS

1. Heat water to 205°F
2. Weigh beans, spritz with water, and grind
3. Add coffee to French press in even layer
4. Bloom - wet coffee grounds evenly (2-3x weight), wait 30-45s
5. Add remaining water (up to total hot water amount).
6. Stir vigorously for 15s
7. Steep with lid off for at least 5min (or 4min for darker roasts). Longer is fine, up to 8min – returns are diminishing
8. Place ice (*see chart*) straight from the freezer into carafe
9. Put on lid, and depress plunger to a bit below the water line
10. Pour coffee onto the ice, stir in any remaining ice
11. Serve over new ice, add 2–3 drops of saline solution per 250mL liquid out (final volume), and enjoy

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1	18.8g	38g	165g	85g	250mL	8.5oz
1+	19g	38g	170g	83g	253mL	8.6oz
1+	20g	40g	180g	87g	267mL	9.0oz
1+	21g	42g	185g	95g	280mL	9.5oz
1+	22g	44g	195g	98g	293mL	9.9oz
1+	23g	46g	205g	102g	307mL	10.4oz
1+	24g	48g	215g	105g	320mL	10.8oz
1+	25g	50g	220g	113g	333mL	11.3oz
1+	26g	52g	230g	117g	347mL	11.7oz
1+	27g	54g	240g	120g	360mL	12.2oz
1+	28g	56g	250g	123g	373mL	12.6oz
1+	29g	58g	260g	127g	387mL	13.1oz
1+	30g	60g	265g	135g	400mL	13.5oz
1+	31g	62g	275g	138g	413mL	14.0oz
1+	32g	64g	285g	142g	427mL	14.4oz
1+	33g	66g	295g	145g	440mL	14.9oz
1+	34g	68g	300g	153g	453mL	15.3oz
1+	35g	70g	310g	157g	467mL	15.8oz
2	37.5g	75g	335g	165g	500mL	16.9oz
2+	39g	78g	345g	175g	520mL	17.6oz
2+	40g	80g	355g	178g	533mL	18.0oz
2+	41g	82g	365g	182g	547mL	18.5oz
2+	42g	84g	375g	185g	560mL	18.9oz
2+	43g	86g	380g	193g	573mL	19.4oz
2+	44g	88g	390g	197g	587mL	19.8oz
2+	45g	90g	400g	200g	600mL	20.3oz
2+	46g	92g	410g	203g	613mL	20.7oz
2+	47g	94g	420g	207g	627mL	21.2oz
2+	48g	96g	425g	215g	640mL	21.6oz
2+	49g	98g	435g	218g	653mL	22.1oz
2+	50g	100g	445g	222g	667mL	22.6oz
2+	51g	102g	455g	225g	680mL	23.0oz
2+	52g	104g	460g	233g	693mL	23.4oz
2+	53g	106g	470g	237g	707mL	23.9oz
2+	54g	108g	480g	240g	720mL	24.3oz

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3	55g	110g	490g	243g	733mL	24.8oz
3+	56g	112g	500g	247g	747mL	25.3oz
3+	57g	114g	505g	255g	760mL	25.7oz
3+	58g	116g	515g	258g	773mL	26.1oz
3+	59g	118g	525g	262g	787mL	26.6oz
3+	60g	120g	535g	265g	800mL	27.1oz
3+	61g	122g	540g	273g	813mL	27.5oz
3+	62g	124g	550g	277g	827mL	28.0oz
3+	63g	126g	560g	280g	840mL	28.4oz
3+	64g	128g	570g	283g	853mL	28.8oz
3+	65g	130g	580g	287g	867mL	29.3oz
3+	66g	132g	585g	295g	880mL	29.8oz
3+	67g	134g	595g	298g	893mL	30.2oz
3+	68g	136g	605g	302g	907mL	30.7oz
3+	69g	138g	615g	305g	920mL	31.1oz
3+	70g	140g	620g	313g	933mL	31.5oz
3+	71g	142g	630g	317g	947mL	32.0oz
3+	72g	144g	640g	320g	960mL	32.5oz
4	73g	146g	650g	323g	973mL	32.9oz
4+	74g	148g	660g	327g	987mL	33.4oz
4+	75g	150g	665g	335g	1,000mL	33.8oz
4+	76g	152g	675g	338g	1,013mL	34.3oz
4+	77g	154g	685g	342g	1,027mL	34.7oz
4+	78g	156g	695g	345g	1,040mL	35.2oz
4+	79g	158g	700g	353g	1,053mL	35.6oz
4+	80g	160g	710g	357g	1,067mL	36.1oz
4+	81g	162g	720g	360g	1,080mL	36.5oz
4+	82g	164g	730g	363g	1,093mL	37.0oz
4+	83g	166g	740g	367g	1,107mL	37.4oz
4+	84g	168g	745g	375g	1,120mL	37.9oz
4+	85g	170g	755g	378g	1,133mL	38.3oz
4+	86g	172g	765g	382g	1,147mL	38.8oz
4+	87g	174g	775g	385g	1,160mL	39.2oz
4+	88g	176g	780g	393g	1,173mL	39.7oz
4+	89g	178g	790g	397g	1,187mL	40.1oz