

# Making the Perfect Cup of Plunger Coffee



We've got enough coffee to start - 1 rounded tablespoon per "cup" (about 4oz).



It's important to add your coffee quickly after grinding - if you're smelling aromas, it's going stale.



I add roughly 8.5 grams of coarse ground coffee per 4oz of water used. This is a 12oz press pot.



Your water should be boiled before you grind; by the time you add it, it should be near perfect temperature to start.



Add the water steadily, saturating all the grounds by changing where the water falls.



We've covered most of the grounds, and already, a small bloom is starting.



Know how much water you need to pour in to fill the press pot, and still let the filter do its job.



Use a chopstick to quickly stir the slurry; this is optional, but aids in complete extraction.



It doesn't take much to mix things up and make the bloom really come out. This is the result of maybe 6 stirs.



Add the filter assembly, and start counting. For a small press pot like this one, a two or three minute steep time would suit. For a larger model, stick with the four minute steep.



After our steep time is done, it's time to plunge down the filter. Grasp the handle firmly, get a solid grip on the plunger stick.



And start pressing down in an even, controlled manner, always keeping the plunger rod absolutely straight. If it goes crooked, grounds will escape into the upper portion.



Ahh. Looks awesome doesn't it?



When pouring with a press pot, it's always a good idea to hold on to the lid so things don't slide around or accidentally pop out.



Two awesome cups of coffee (Kona was used), ready to go. 3 cup press pots are great for afternoon kaffee klatsches.