

BREW RATIO GUIDE (1:16)

YIELD (WATER)

COFFEE (DRY)

STRENGTH

250ml (1 Cup)

15.6g

Standard

350ml (Mug)

21.8g

Standard

500ml (Small Pot)

31.2g

Standard

750ml (Large Pot)

46.8g

Standard

1000ml (1 Litre)

62.5g

Standard

PREPARATION CHECKLIST

Rinse paper filter with hot water

Pre-heat brewing vessel/carafe

Tare scale with dry coffee grounds

Water temperature between 92C - 96C

Bloom grounds (2x weight of coffee) for 30s

Consistent concentric pour pattern

Standard Golden Ratio: 60g coffee per 1000ml water. Adjust $\hat{A}\pm 2$ g for taste preference.