

COFFEE BREWING RATIO CHART

Golden Ratio Standard (1:16 - 1:18)

STRENGTH: STRONG (1:15) OPTIMAL (1:17) LIGHT (1:19)

DESIRED COFFEE (YIELD)	WATER VOLUME	COFFEE (1:16)	COFFEE (1:17)	COFFEE (1:18)
Single Cup (8oz)	236ml	15g	14g	13g
Large Mug (12oz)	355ml	22g	21g	20g
Standard Carafe (17oz)	500ml	31g	29g	28g
Large Carafe (34oz)	1000ml	63g	59g	56g
Bulk Brew (60oz)	1800ml	113g	106g	100g

GRIND GUIDE

Fine: Espresso / Aeropress

Medium: Drip / V60 / Kalita

Coarse: French Press / Cold Brew

BREW TEMP

Target: 195F - 205F (90C - 96C)

Extraction Time: 2:30 - 4:00 minutes for pour-over.