

BREWING RATIO MANUAL

Ultimate Coffee to Water Guide

BREWING METHOD	RATIO	COFFEE (G)	WATER (ML)
Aeropress	1:11	16g	180ml
V60 / Pour Over	1:15	20g	300ml
Auto Drip	1:16	30g	480ml
French Press	1:17	50g	850ml
Cold Brew	1:8	100g	800ml

GOLDEN RULE

Standard Specialty Ratio: **1:16**

For every 1 gram of coffee, use 16 grams of water. This serves as the ideal baseline for most extraction methods.

QUICK CONVERSION

1 tbsp Whole Beans ≈ 5g

1 tbsp Ground Coffee ≈ 7g

1 standard Cup (US) ≈ 236ml

Precision Brewing Reference & Hand-Roasted Quality Standards