

COFFEE TO WATER RATIO CHART

The Golden Ratio: 1:17 (Standard Specialty Coffee)

COFFEE STRENGTH	RATIO	GROUND COFFEE	WATER VOLUME
Strong (Moka Pot)	1:10	30g (approx. 5 tbsp)	300ml / 10oz
Full Bodied (French Press)	1:15	20g (approx. 3 tbsp)	300ml / 10oz
Balanced (Drip / Pour Over)	1:17	18g (approx. 2.5 tbsp)	300ml / 10oz
Light (Chemex)	1:18	17g (approx. 2.2 tbsp)	300ml / 10oz
Cold Brew Concentrate	1:4	100g (approx. 1 cup)	400ml / 13.5oz

GRIND SIZE

Fine: Espresso
Medium: Drip
Coarse: French Press

TEMPERATURE

Target 195F - 205F (90C - 96C) for optimal extraction.

QUICK RULE

For every 1 cup of water (8oz), use 2 tablespoons of coffee.