

Coffee Brewing **Ratio** Cheat Sheet

The exact coffee-to-water ratios for every brewing method

1:16

The Golden Ratio. 1 gram of coffee to 16 grams of water is the SCA standard starting point for filter coffee. Adjust stronger (1:15) or lighter (1:17) to taste. Each method below has its own ideal ratio.

Pour Over

1:16

GRIND	Medium · sea salt
WATER TEMP	94°C / 201°F
BREW TIME	2:30 - 3:30
EXAMPLE	20g : 320g water



French Press

1:15

GRIND	Coarse · breadcrumbs
WATER TEMP	94°C / 201°F
BREW TIME	4:00 steep
EXAMPLE	30g : 450g water



AeroPress

1:14

GRIND	Medium-fine · sand
WATER TEMP	85°C / 185°F
BREW TIME	1:30 - 2:00
EXAMPLE	17g : 240g water



Chemex

1:16

GRIND	Medium-coarse
WATER TEMP	94°C / 201°F
BREW TIME	4:00 - 4:30
EXAMPLE	30g : 480g water



Drip Machine

1:16

GRIND	Medium · sea salt
WATER TEMP	92-96°C / 197-205°F
BREW TIME	5:00 - 6:00
EXAMPLE	60g : 1L water



Moka Pot

1:11

GRIND	Fine · table salt
WATER TEMP	Stovetop, low heat
BREW TIME	4:00 - 5:00
EXAMPLE	18g : 200g water



Cold Brew

1:8

GRIND	Coarse · breadcrumbs
WATER TEMP	Cold / room temp
STEEP TIME	12 - 18 hours
NOTE	Concentrate, dilute 1:1



Espresso

1:2

GRIND	Fine · table salt
WATER TEMP	93°C / 200°F
SHOT TIME	25 - 32 sec
EXAMPLE	18g : 36g out

GRIND SIZE REFERENCE

Extra Fine
Powdered sugar

Fine
Table salt

Medium-Fine
Sand

Medium
Sea salt

Med-Coarse
Coarse sand

Coarse
Breadcrumbs

REMEMBER THESE THREE RULES

TOO BITTER?
Grind Coarser
or lower temperature

TOO SOUR?
Grind Finer
or raise temperature

ALWAYS
Weigh in Grams
scoops are inconsistent

www.CoffeeCraftGuide.com

Free interactive brewing calculators & guides