

Coffee to Water: the Ratios, by Weight

Weigh both. A gram of water is a millilitre. Start at 1:16 and change one thing at a time.

COFFEE REFERENCE CARD

Water	Makes about	Strong 1:15	Standard 1:16	Lighter 1:17	SCA 1:18 (55 g/L)
FILTER COFFEE: POUR-OVER, DRIP, BATCH BREW, FRENCH PRESS — GRAMS OF COFFEE					
237 g (8 fl oz)	one small cup	16 g	15 g	14 g	13 g
355 g (12 fl oz)	one 12 oz cup	24 g	22 g	21 g	20 g
473 g (16 fl oz)	one 16 oz cup	32 g	30 g	28 g	26 g
1,000 g (1 litre)	three 10 oz cups	67 g	63 g	59 g	55 g
2,200 g (2.2 L airpot)	about 32 two-ounce tastes	147 g	138 g	129 g	121 g
3,800 g (3.8 L airpot)	about 55 two-ounce tastes	253 g	238 g	224 g	209 g
SPECIAL RATIOS					
Cupping bowl	one coffee, for tasting	8.25 g coffee to 150 g water (the same 55 g/L)	Coarse grind, water at 200 °F	Break the crust at 4 minutes	Taste as it cools
Flash-brewed iced coffee	one 12 oz iced drink	23 g coffee	220 g hot water (60%)	130 g ice in the brewer (40%)	Then pour over fresh ice
Cold brew concentrate	about 1.5 L of concentrate	340 g coffee to 1.9 L water (about 1:5.6)	Coarse grind; steep 8–24 hours	Dilute 1 part to 2 of water or milk	Licensed kitchen only for sale
Phin (Vietnamese)	one strong 2–3 oz serving	2 tablespoons fine-ground coffee in a 4 oz phin	Water 2 : 1 coffee by volume	Drips for about 5 minutes	24 oz phin: 6–12 servings
AeroPress	one cup	16–18 g coffee	Water at 185 °F	Stir, wait 30 seconds, press	Under 2 minutes
Espresso	one double shot	18 g coffee in	about 36 g out (1:2)	25–30 seconds	Water 195–205 °F

- **Water temperature for filter coffee:** 195–205 °F. Cooler water under-extracts: thin and sour.
 - **Sour or thin?** Grind finer, or use hotter water. **Bitter or harsh?** Grind coarser.
 - **Weaker or stronger?** Change the ratio. Grind fixes flavor; ratio fixes strength.
- **Some water stays in the grounds:** about twice the coffee's weight. 22 g of coffee and 355 g of water gives about 310 g in the cup.
 - **For a 2 oz taste** allow 60 g of brewed coffee; a 2.2 L pot serves about 32.