

The Brew Ratio Card

Every method, one card. Ratios are coffee:water by weight; SCA Golden Cup is ~55g per liter (1:15 to 1:18).

Ratios by method

Method	Ratio	Example dose
Pour over	1:16	25g : 400g water
Drip machine	1:16	60g : 1L water
French press	1:15	30g : 450g water
AeroPress	1:14	16g : 225g water
Moka pot	Fill basket level	Never tamp
Cold brew (concentrate)	1:8	100g : 800g, 12-18h
Cold brew (ready to drink)	1:15	50g : 750g, 12-18h
Espresso	1:2 (in:out)	18g in : 36g out

No scale? One level tablespoon of ground coffee is roughly 5 to 6g. A scale under \$20 pays for itself in a week of consistent cups.

Grind, by feel

Method	Grind	Feels like
Espresso	Fine	Table salt, clumps slightly
Moka pot	Medium-fine	Just past table salt
Pour over / drip	Medium	Coarse sand
French press	Coarse	Sea salt flakes
Cold brew	Extra coarse	Cracked peppercorn

Fix the cup, not the recipe

Tastes	Move
Sour, thin	Grind finer or brew longer
Bitter, harsh	Grind coarser or brew shorter
Weak but balanced	Raise the dose, keep the ratio
Strong but muddy	Coarser grind, same dose

Water is 98% of the cup. If your tap tastes bad plain, no ratio saves the brew. Filtered water, just off the boil (about 200F).