

Brew ratio card

Ratio is grams of water per gram of coffee. One cup is 240 ml of water. Weigh both; a scale beats a scoop.

METHOD	RATIO	1 CUP	2 CUPS	4 CUPS	GRIND	TIME
Pour-over	1:16	15 g + 240 ml	30 g + 480 ml	60 g + 960 ml	Medium-fine	2:30 to 3:30
French press*	about 1:17	14.4 g + 240 ml	28.8 g + 480 ml	57.6 g + 960 ml	Coarse	4 min
Drip maker*	about 1:18	13.2 g + 240 ml	26.4 g + 480 ml	52.8 g + 960 ml	Medium	4 to 6 min
AeroPress*	about 1:13	18.5 g + 240 ml	36.9 g + 480 ml	73.8 g + 960 ml	Medium-fine	1 to 2 min
Cold brew	1:8	30 g + 240 ml	60 g + 480 ml	120 g + 960 ml	Coarse	12 to 24 h
Cold brew concentrate	1:4	60 g + 240 ml	120 g + 480 ml	240 g + 960 ml	Coarse	14 to 18 h
Moka pot	fill basket	Water to just below the valve. 3-cup pot: about 130 ml. No tamping.			Medium-fine	About 4 min

* Not in the site's articles: French press 30 g to 500 ml (Wikipedia, French press), drip 55 g per litre (Wikipedia, Coffee preparation), AeroPress 14 to 20 g with 200 to 230 ml of water (Wikipedia, AeroPress).

Grind size, finest to coarsest

1 Extra fine Powdered sugar Turkish	2 Fine Table salt Espresso	3 Medium-fine Salt to sand Pour-over, AeroPress, moka	4 Medium Sand Drip maker	5 Medium-coarse Rough sea salt Chemex	6 Coarse Breadcrumbs French press, cold brew
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Fix it by taste

Sour, thin, salty	Grind finer by one step. Change only the grind.
Bitter, harsh, dry	Grind coarser by one step.
Pour-over under 2 min or over 4 min	Under 2: finer. Over 4: coarser.
Cold brew too strong	Move from 1:8 toward 1:10. Concentrate: from 1:4 to 1:5.
Concentrate to serve	Dilute 1:1 with water, milk or ice.