

BREWLOG GUIDES

The Ultimate Brew Guide:
Master Every Cup

VOL - 01



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Introduction

What We Will Cover

There's nothing quite like a perfect cup of coffee—rich, balanced, and brewed just the way you like it. But great coffee doesn't happen by accident. It's the result of understanding the right techniques, dialling in the details, and making small adjustments to get the best possible flavor.

Whether you're an espresso lover, a pour-over enthusiast, or just starting your coffee journey, this guide will help you brew better coffee with simple, practical tips. You'll learn the fundamentals, avoid common mistakes, and discover how to refine your brews like a pro.

Coffee is all about experimentation, and the key to improving is tracking what works. That's where BrewLog comes in—helping you log your brews and tweak your method until you find your perfect cup.

So grab your favourite beans, start brewing, and let's make every cup better!



Brew Basics

Great coffee starts with a few key fundamentals. No matter which brewing method you use, getting these basics right will set you up for success.

01

Fresh, High-Quality Beans

- Coffee is at its best within two to four weeks of roasting. Always buy fresh, whole beans and grind them just before brewing to keep the flavors intact.
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02

The Right Grind Size

- Grind size plays a huge role in how your coffee tastes—too fine, and it can turn out bitter; too coarse, and it might taste weak or sour. Getting it right is key to a balanced cup. I'll give exact tips on how to dial it in later in this guide.
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03

Coffee-to-Water Ratio

- Using the right ratio ensures a balanced cup. A good starting point is 1:16 (1g of coffee for every 16g of water). Adjust based on taste!
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04

Water Quality & Temperature

- Since coffee is 98% water, using filtered water makes a difference. Ideal brewing temperature is 195-205°F (90-96°C)—hot enough for proper extraction but not boiling.
-

Nail these basics, and you're already ahead of most coffee drinkers!

Brewing Methods

Each brewing method has its own technique, and small adjustments can completely change the taste of your coffee. Below, you'll find the best grind size, coffee-to-water ratio, brew time, and pro tips for each method.

Espresso

- Grind Size: Fine (like table salt)
- Coffee-to-Water Ratio: 1:2
- Brew Time: 25-30 seconds
- Water Temp: 195-205°F (90-96°C)

Tips:

- 1.If your shot is fast, your grind is too coarse.
- 2.If it drips too slow or tastes bitter, reduce
soe or try a coarser grind
- 3.A golden, thick crema is a sign of a good
shot!



Pour-Over et al

- Grind Size: Medium (like sand)
- Coffee-to-Water Ratio: 1:15 to 1:17 (e.g., 25g coffee → 375g water)
- Brew Time: 2.5 - 4 minutes
- Water Temperature: 195-205°F (90-96°C)

Tips:

- 1.Bloom for 30 seconds by pouring twice the coffee weight in water (e.g., 25g coffee → 50g water). This releases CO₂ and improves extraction.
- 2.Pour in slow, controlled circles, keeping the water level steady.
- 3.If the brew is too bitter, grind coarser. If it's sour, grind finer.

AeroPress

- Grind Size: Medium-fine (between espresso & pour-over)
- Coffee-to-Water Ratio: 1:14 to 1:16
- Brew Time: 1:30 - 2 minutes
- Water Temperature: 185-200°F (85-93°C)

Tips:

- 1.Try the inverted method for more control over steeping time.
- 2.Use a longer steep for a fuller body, or a quick press for a lighter taste.
- 3.Paper vs. metal filter? Paper = cleaner cup, metal = more oils & body.



French Press

- Grind Size: Coarse (like sea salt)
- Coffee-to-Water Ratio: 1:15
- Brew Time: 4 minutes
- Water Temp: 200°F (93°C)

Tips:

- 1.Stir after 1 minute to ensure even extraction.
- 2.Let it steep without plunging immediately —this reduces bitterness.
- 3.Bonus: Skim off the floating grounds before plunging for a cleaner cup.



COMMON COFFEE MISTAKES & HOW TO FIX THEM

Common Coffee Mistakes Pt.1



BITTER COFFEE

Bitter coffee is usually a sign of over-extraction. This happens when the coffee is brewed for too long, the grind is too fine, or too much coffee is used. To fix this, try using a coarser grind to help the water flow more easily. Reducing the brew time can also prevent over-extraction, especially for methods like the French press or espresso. Lastly, make sure you're using the right coffee-to-water ratio to avoid an overly strong and bitter cup.

Sour coffee is the result of under-extraction, meaning the water hasn't had enough time to pull out the right flavours. This leaves your coffee tasting weak and overly acidic. To fix it, try using a finer grind to slow down extraction and bring out more balanced flavours. Increasing the brew time, especially for pour-over methods, can also help. Lastly, make sure your water temperature is hot enough—195-205°F (90-96°C) is the ideal range.



SOUR TASTE

If your coffee tastes weak or too watery, it could be due to not using enough coffee, grinding too coarse, or not brewing long enough. The easiest fix is to increase the amount of coffee you're using. You can also try using a finer grind to slow extraction and bring out more flavour. Lastly, make sure you're following the correct brew times—for example, a French press should steep for about four minutes, while espresso should extract in 25-30 seconds.



WEAK OR WATERY



COMMON COFFEE MISTAKES & HOW TO FIX THEM

Common Coffee Mistakes Pt.2



Burnt-tasting coffee often comes from using water that's too hot, overheating the coffee, or brewing for too long. Never use boiling water, as it can scorch the coffee grounds. Instead, aim for a water temperature between 195-205°F (90-96°C). For Moka pots and espresso, removing the coffee from heat immediately after brewing will help prevent this.

BURNT OR TOO STRONG COFFEE

If your espresso pulls in less than 20 seconds, it's under-extracted and will taste sour or weak. If it takes over 35 seconds, it's over-extracted and will taste bitter or burnt. To fix this, adjust your grind size. A finer grind will slow extraction, while a coarser grind will speed it up. Also, check your tamp pressure—press too lightly, and the water will rush through too quickly; press too hard, and it will take too long to extract.



ESPRESSO IS TOO FAST OR TOO SLOW



Every small change in grind size, water ratio, or brew time affects your coffee. Keeping track of what works best can help you fine-tune your recipe and consistently get a perfect cup. Use [BrewLog](#) to log your brews, adjust variables, and find your ideal coffee settings. It will 10x your coffee!

BONUS TIP

Pro Tips

Once you've mastered the basics, small adjustments can make a huge difference in flavor. These pro tips will help you fine-tune your brew and bring out the best in every cup.



Pressure & Flow Rate Matter

For espresso lovers, pressure and flow rate play a huge role in extraction. Lower pressure enhances sweetness and clarity, while standard pressure creates a bolder, fuller shot. Controlling the flow of water through various techniques, can also help balance acidity and body.

Experimentation is Everything

There's no single "perfect" way to brew coffee, every bean, grind size, and brew method reacts differently. Adjust your coffee-to-water ratio, grind size, or brew time to see how it affects taste. Keep an open mind, take notes, and refine your technique over time.



Tracking is Necessary

Small changes lead to big improvements, but only if you know what's working. Keeping track of your grind size, ratios, and brew settings allows you to refine your recipe over time. With [BrewLog](#), you can log every variable and discover what makes your perfect cup.



BONUS: BREW TRACKING FOR THE PERFECT CUP

Bonus: Brew Tracking for the Perfect Cup



Never Have a Bad Cup Again

The key to consistently great coffee is tracking your brews. Every small tweak, whether it's grind size, ratio, or brew time—affects the final cup. Without tracking, it's easy to forget what worked (and what didn't).

With [BrewLog](#), you can log your adjustments, compare results, and refine your method over time. The more you track, the faster you'll dial in your perfect cup.

Start tracking today and take the guesswork out of brewing!



THANK YOU FOR READING!



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