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Coffee Protocol

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This protocol is intended as a demonstration of what I like to call the **Coffee Cup Rule** - Document more than you think is necessary and with greater specificity that you think is necessary.

The name is derived from the fact that the cup measures on drip coffee machines refer to "cups of coffee" a unit of measure that is between 4 and 6 fluid ounces rather than a "cup", which is 8 fluid ounces in the United States. Because of this, it is important to be very specific when describing the amounts needed to make a pot of coffee.

The directions here will make a good enough cup of coffee, but a truly replicable protocol would require even more specificity about the roast of the coffee, the grind of the coffee, the temperature of the water, the make and model of the drip coffee machine, etc. The amounts and directions would also be different if using other methods for brewing coffee. If you're using a French Press, you'd probably want a slightly different coffee-to-water ratio than what's described here.

John Borghi 2022. Coffee Protocol. **protocols.io**
<https://protocols.io/view/coffee-protocol-b5pmq5k6>



Coffee Protocol, John Borghi

Coffee, Demonstrations, Demonstration, Documentation

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Make Coffee

- 1 Measure out  **1000 g water** and  **60 g ground coffee** .

If the scale is out of batteries, 4 1/4 cups (US) of water and 8 tablespoons of coffee will work in a pinch.

Use a measuring cup for the water not the cup measures on the side of the coffee pot. Those refer to "cups of coffee".

- 2 Pour the water in the drip coffee machine.

Pour the coffee into the filter and put the filter into the machine.

Brew on "Bold" setting, if available.

Make Cup of Coffee

- 3 Pour  **30 g milk** and  **200 g brewed coffee** in a mug.

Enjoy!