

Coffee Brew Guide Cheatsheet

 Chemex	<p>RATIO  16g  1g</p> <p>GRIND </p> <p>WATER TEMP  208° F (98° C)</p> <p>BREW TIME  0:30  3:30</p>	<p>NOTES</p> <ul style="list-style-type: none"> - Wet filter before brewing - Single serving: 24g coffee to 385g water - Pour in concentric circles around the ground; not on the filter - Swirl before serving 	 Hario V60	<p>RATIO  15g  1g</p> <p>GRIND </p> <p>WATER TEMP  208° F (98° C)</p> <p>BREW TIME  0:30  3:00</p>	<p>NOTES</p> <ul style="list-style-type: none"> - Wet filter before brewing - Single serving: 24g coffee to 360g water - Pour in concentric circles around the ground; not on the filter
 AeroPress	<p>RATIO  7g  1g</p> <p>GRIND </p> <p>WATER TEMP  208° F (98° C)</p> <p>BREW TIME  2:00 {  1/3 water; stir; wait 30 sec  2/3 water; stir; wait 90 sec</p>	<p>NOTES</p> <ul style="list-style-type: none"> - Single serving: 21g coffee to 150g water - A 7:1 ratio produces a coffee similar to espresso - Stir grounds at each stage to fully saturate - Try the alternative method of inverting the AeroPress 	 French Press	<p>RATIO  12g  1g</p> <p>GRIND </p> <p>WATER TEMP  208° F (98° C)</p> <p>BREW TIME  4:00  2:00</p>	<p>NOTES</p> <ul style="list-style-type: none"> - Preheat the press with hot water - Single serving: 18g coffee to 216g water - Add water all at once; plunge coffee at 0, 2 & 4 minutes - Allow to rest for 2 min for particles to settle - Skim oils & grounds from top with spoon
 Kalita Wave	<p>RATIO  16g  1g</p> <p>GRIND </p> <p>WATER TEMP  208° F (98° C)</p> <p>BREW TIME  0:20  2:15</p>	<p>NOTES</p> <ul style="list-style-type: none"> - Single batch: 16g coffee to 250g water - Divide brew into three pours: 0:20 - 70g center 0:40 - 100g center 1:20 - 50g spiral 	 Ibrik	<p>RATIO  12g  1g</p> <p>GRIND </p> <p>WATER TEMP  208° F (98° C)</p> <p>BREW TIME  ~5:00</p>	<p>NOTES</p> <ul style="list-style-type: none"> - Single serving: 14g coffee to 168g water - Combine coffee and water while water is at 145° F (63° C), stir to saturate - Use low heat, do not allow coffee to boil - When pouring, angle ibrik to reduce grounds poured into cup
 Flash Brew	<p>RATIO  8g  8g  1g</p> <p>GRIND </p> <p>WATER TEMP  208° F (98° C)</p> <p>BREW TIME  0:45  3:30</p>	<p>NOTES</p> <ul style="list-style-type: none"> - Single serving: 20g coffee, 160g water, 160g ice - Use any pour over brewer - Grind a bit finer than normal - Add ice to bottom of carafe/brewer - Bloom coffee with 60g water, slowly add remaining 100g 	 Cold Brew	<p>RATIO  8g  1g</p> <p>GRIND </p> <p>WATER TEMP  Room temp</p> <p>BREW TIME  ~18:00</p>	<p>NOTES</p> <ul style="list-style-type: none"> - Single serving: 40g coffee to 320g water - Add coffee to bottom of jar - Add water, gently stir to saturate grounds - More concentrated, so add water, ice or milk to dilute to taste