








Coffee Brew Guide Cheatsheet

 **Chemex**

RATIO
 16g  1g


GRIND
 medium coarse



WATER TEMP
 208° F (98° C)


BREW TIME
 0:30  3:30


NOTES



- 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**

RATIO
 15g  1g


GRIND
 medium fine



WATER TEMP
 208° F (98° C)


BREW TIME
 0:30  3:00


NOTES


- Wet filter before brewing
- Single serving: 24g coffee to 360g water
- Pour in concentric circles around the ground; not on the filter

 **AeroPress**

RATIO
 7g  1g


GRIND
 fine



WATER TEMP
 208° F (98° C)


BREW TIME
 2:00 $\left\{ \begin{array}{l} 1/3 \text{ water; stir; wait 30 sec} \\ 2/3 \text{ water; stir; wait 90 sec} \end{array} \right.$


NOTES



- 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**

RATIO
 12g  1g


GRIND
 coarse



WATER TEMP
 208° F (98° C)


BREW TIME
 4:00  2:00


NOTES



- 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**

RATIO
 16g  1g


GRIND
 medium fine



WATER TEMP
 208° F (98° C)


BREW TIME
 0:20  2:15


NOTES


- 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**

RATIO
 12g  1g


GRIND
 very fine




WATER TEMP
 208° F (98° C)


BREW TIME
 ~5:00


NOTES



- 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**

RATIO
 8g  8g  1g


GRIND
 medium fine



WATER TEMP
 208° F (98° C)


BREW TIME
 0:45  3:30


NOTES


- 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**

RATIO
 8g  1g

GRIND
 coarse

WATER TEMP
 Room temp

BREW TIME
 ~18:00

NOTES

- 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 dilate to taste