

Nine brewing methods

Pour over, Chemex and French press use about 60 grams of coffee per litre.
Small strong cups use much more.



Espresso

Coffee 18 g Water 36 g out Time 25-30 s



Fine, like table salt



Turkish coffee

Coffee 7 g Water 70 ml Time 3-4 min



Extra fine, like powdered sugar



French press

Coffee 30 g Water 500 g Time 4 min steep



Medium-coarse, like coarse sea salt



Moka pot

Coffee 15-17 g Water 150-200 ml Time 4-5 min



Medium-fine, like table salt



Pour over (V60)

Coffee 15 g Water 250 g Time About 3:30



Medium-fine, like fine sand



Chemex

Coffee 42 g Water 700 g Time About 4 min



Medium-coarse, like kosher salt



AeroPress

Coffee 17 g Water 220 g Time About 2 min



Fine to medium-fine, like table salt



Cold brew

Coffee 55 g Water 700 ml Time 12-24 h



Coarse, like breadcrumbs



Capsule machine

Coffee 5-12 g Water 40-240 ml Time Under 1 min



Pre-ground in the capsule