

Brew Better: Core Methods

Ratios, grind, temp, and time for six brew methods — at a glance.

Every great cup starts with a ratio you can repeat. This cheat sheet covers the six core brew methods every home brewer should know, plus the printable brew cards on page 2 you can cut out and keep by your kettle.

Quick Reference

Method	Ratio	Example	Grind	Water Temp	Time
Pour-Over V60 / Kalita Wave	1:16	20 g coffee : 320 g water	Medium	200°F (93°C)	2:30–3:30
French Press Full immersion	1:15	33 g coffee : 500 g water	Coarse	200°F (93°C)	4:00
AeroPress Standard, upright	1:15	15 g coffee : 225 g water	Medium-fine	185°F (85°C)	1:30–2:00
Espresso Double shot	1:2	18 g in : 36 g out	Fine	200°F (93°C)	25–30 sec
Moka Pot Stovetop	1:10	20 g coffee : 200 g water	Medium-fine	Just off boil	4:00–5:00
Cold Brew Concentrate	1:8	100 g coffee : 800 g water	Coarse	Room temp / cold	12–18 hrs

How to read a ratio

Ratios are coffee-to-water by weight. A 1:16 ratio means 1 gram of coffee for every 16 grams of water. Use a kitchen scale, not scoops — it's the single biggest upgrade to a consistent cup.

Three things that matter most

1. Fresh beans — brew within 2–4 weeks of the roast date.
2. Consistent grind — matched to the method, ground right before brewing.
3. Clean water — filtered water tastes like more of the coffee, less of the tap.

Flip to page 2 for six printable brew cards

Cut along the dashed lines and keep them by your kettle or grinder.

Ratio references:

SCA Golden Cup pour-over ratio (1:16) — <https://brewingcoffees.com/coffee-to-water-ratio/>
Standard espresso ratio (1:2, 18g→36g) — <https://brewculator.com/espresso-ratio>
Moka pot ratio and grind guidance (1:10) — <https://coffeesgearhq.com/blog/moka-pot-coffee-to-water-ratio-grind-size-guide>
Cold brew concentrate ratio (1:8) — <https://mycoffeeexplorer.com/reference/cold-brew-ratios>

Printable Brew Cards

Cut along the dashed lines — six brew methods, one card each.

Pour-Over

V60 / Kalita Wave

1:16

GRIND	WATER	TIME
Medium	200°F (93°C)	2:30–3:30

20 g coffee : 320 g water

1. Rinse filter, add grounds, level the bed.
2. Bloom with 2x the coffee weight in water; 30–45 sec.
3. Pour the rest in slow circles, center out.
4. Let it fully drain, then swirl to finish.

French Press

Full immersion

1:15

GRIND	WATER	TIME
Coarse	200°F (93°C)	4:00

33 g coffee : 500 g water

1. Add grounds, pour all the water at once.
2. Stir gently, set the lid, don't plunge yet.
3. Steep for 4 minutes.
4. Plunge slowly; pour off right away.

AeroPress

Standard, upright

1:15

GRIND	WATER	TIME
Medium-fine	185°F (85°C)	1:30–2:00

15 g coffee : 225 g water

1. Rinse filter, add grounds to the chamber.
2. Add water, stir 10 seconds.
3. Steep 1 minute, then insert the plunger.
4. Press down slowly over 20–30 seconds.

Espresso

Double shot

1:2

GRIND	WATER	TIME
Fine	200°F (93°C)	25–30 sec

18 g in : 36 g out

1. Dose and level 18 g into the portafilter.
2. Tamp evenly and firmly, level base.
3. Pull the shot toward a 36 g yield.
4. Stop the shot at 25–30 seconds.

Moka Pot

Stovetop

1:10

GRIND	WATER	TIME
Medium-fine	Just off boil	4:00–5:00

20 g coffee : 200 g water

1. Fill base with hot water to the valve.
2. Fill basket level with grounds; don't tamp.
3. Assemble; brew on low-medium heat, lid open.
4. Remove when the flow turns pale and sputters.

Cold Brew

Concentrate

1:8

GRIND	WATER	TIME
Coarse	Room temp / cold	12–18 hrs

100 g coffee : 800 g water

1. Combine grounds and water; stir until no dry spots.
2. Cover and steep at room temp or in the fridge.
3. Strain through a filter or fine cheesecloth.
4. Dilute 1:1 with water or milk to serve.