Coffee Brewing Guide

Espresso, moka pot, French press, filter, AeroPress and cold brew – ratios, grind, temperatures and times

Three rules apply to every method: **weigh** (both coffee and water, 1 ml of water = 1 g), **grind just before brewing** and use **soft filtered water** (not distilled). The values are starting points; fine-tune them by taste.

Method	Coffee : water	Example	Grind	Water	Time
Espresso	1 : 2	18 g → 36 g in the cup	fine	92–94 °C	25–32 s
Moka pot	approx. 1 : 7–8	3-cup: 15–17 g, 120–150 ml	medium-fine	pre-heated	3–5 min
French press	1 : 15–16	30 g / 480 ml	coarse	93–96 °C	4 min
Filter V60 / Kalita	1 : 16	15 g / 250 ml	medium	92–96 °C	2:30–3:30
Chemex	1 : 15–16	30 g / 480 ml	medium-coarse	93–96 °C	4–5 min
AeroPress	1 : 14–16	15 g / 230 ml	medium-fine	85–92 °C	1:30–2:00
Drip machine (batch)	60 g / 1 l	30 g / 500 ml	medium	per machine	4–6 min
Cold brew	1 : 8 (concentrate)	100 g / 800 ml	coarse	cold	12–18 h in the fridge

Espresso

1. Heat up the machine (lever / portafilter machine 20–30 min) with the portafilter in the group.
2. Grind 18 g, distribute and tamp evenly.
3. Extract into a cup on the scales and stop at 36 g. The time should be 25–32 s.
4. Sour and fast? Grind finer. Bitter and slow? Grind coarser.

Moka pot

1. Pour hot water into the bottom chamber up to the lower edge of the safety valve.
2. Fill the basket loosely with coffee, level it, **do not tamp**.
3. Screw it together (use a cloth, it is hot) and put it on a medium heat with the lid open.
4. As soon as the coffee starts to hiss and sputter, take the pot off and cool the base under running water. This stops it from burning.

French press

1. Pour the full amount of water over coarsely ground coffee and stir briefly.
2. After 4 minutes, break the crust with a spoon and skim the foam off the surface.
3. Press the plunger slowly, just down to the surface, and pour everything out straight away, otherwise the coffee keeps getting bitter.

Filter V60

1. Rinse the paper filter with hot water (removes the paper taste, warms the vessel), discard the water.
2. Pour twice the weight of water over the coffee (30 g for 15 g of coffee) and let it bloom for 30–45 s.
3. Keep pouring slowly in circles in 2–3 stages up to 250 g.
4. Total time 2:30–3:30. Fast and sour = grind finer; slow and bitter = grind coarser.

AeroPress

1. Insert a paper filter, rinse it, assemble on a mug.
2. 15 g of coffee, add 230 g of water at 85–92 °C, stir.
3. After 1 minute, insert the plunger and press slowly for 20–30 s; stop when you hear a hiss.

Cold brew

1. Mix coarsely ground coffee with cold water at a ratio of 1 : 8.
2. Leave for 12–18 hours in the fridge, then strain through a paper filter.
3. Dilute the concentrate 1 : 1 with water or milk; it keeps for several days in the fridge.

> Coffee, grinders and equipment for every method are available at greenplantation.com.