Green Plantation

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Coffee Brewing Guide

Ratios, grind size, temperatures and times for espresso, filter, French press and moka pot

Good coffee rests on four numbers: how much coffee, how much water, how fine the grind and how long the extraction. Start with the values in the table and then change only one thing at a time.

Brewing table

Method	Coffee and water	Grind	Temperature	Time
Espresso	18 g coffee → 36 g in the cup (1 : 2)	fine	90–94 °C	25–30 s
Moka pot	fill the basket loosely, without tamping	medium-fine	hot water in the bottom chamber	4–5 min on medium heat
Filter (V60, Kalita)	60–65 g per 1 l (1 : 15 to 1 : 17)	medium-fine	92–96 °C	2:30–3:30 min
Chemex	60 g per 1 l	medium-coarse	93–96 °C	3:30–4:30 min
French press	60 g per 1 l (1 : 16)	coarse	93–96 °C	4 min
AeroPress	15 g per 220 ml	fine to medium	85–92 °C	1:30–2 min
Cezve (Turkish coffee)	7 g per 70 ml	extra fine (like flour)	start with cold water	heat slowly to just below boiling
Cold brew	80–100 g per 1 l (1 : 10 to 1 : 12)	coarse	cold water	12–18 h in the fridge

> Ideally weigh both coffee and water. A kitchen scale accurate to 0.1 g is the cheapest upgrade, and it will change the taste of your coffee more than a new machine.

Dialling in the flavour

What you taste in the cup	What it means	What to change
sourness, saltiness, thin body	under-extracted coffee	grind finer, extend the time, raise the temperature
bitterness, astringency, dry finish	over-extracted coffee	grind coarser, shorten the time, lower the temperature
weak, watery taste	too little coffee	add coffee (adjust the ratio), not time
espresso runs too fast	grind too coarse or dose too small	grind finer, increase the dose, tamp evenly
espresso drips or does not flow	grind too fine	grind coarser

Step by step: V60 filter

1. Rinse the paper filter with hot water, which also warms the brewer. Pour the water away.
2. Add 15 g of medium-fine ground coffee and level the surface.
3. Pour 30–40 g of water (bloom) and wait 30–40 s while the coffee releases carbon dioxide.
4. Keep adding water in smaller pours with a circular motion up to 250 g in total.
5. The total time should be 2:30–3:30 min. If the water runs through faster, grind finer.

Step by step: moka pot

1. Pour hot water into the bottom chamber up to the safety valve. This keeps the coffee from scorching.
2. Fill the basket with coffee level to the rim, do not tamp it.
3. Screw the pot together (careful, it is hot) and place it on medium heat with the lid open.
4. As soon as the coffee starts to hiss and sputter, take the pot off the heat. You can cool the base under running water to stop the extraction.

Water

- Coffee is 98 % water. Use filtered water with no taste of chlorine.
- Very hard water dulls the flavour and scales up the machine, distilled water gives a flat taste and harms the machine. Moderately soft water is ideal.
- Do not reboil water for filter coffee; after boiling, let it stand for 30–60 s.

Storing coffee

- Store beans in an opaque, airtight container in a cool, dark place.
- Do not use the fridge: every time you take the coffee out, moisture condenses on it and it absorbs odours.
- Grind just before brewing. Ground coffee loses its aroma within tens of minutes.
- Use an opened bag ideally within 4–6 weeks. Let freshly roasted coffee for espresso rest for 7–14 days after roasting; filter coffee can be drunk sooner.

The values are default recommendations. Every coffee and every grinder behaves a little differently, so fine-tune the taste using the “Dialling in the flavour” table.
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