



The Ultimate Coffee Brewing Cheat Sheet



Pour-Over

Grind: Medium-fine
Ratio: 1:17 (0.7 oz coffee to 12 oz water)
Filters: Paper (brand-dependent)

Drip Machine

Grind: Medium
Ratio: 1:17 (0.7 oz coffee to 12 oz water)
Filters: Paper or metal

AeroPress

Grind: Medium to fine
Ratio: 1:13 (0.6 oz coffee to 8 oz water)
Filters: AeroPress paper filters

Espresso Machine

Grind: Fine
Ratio: 1:2 (1 oz coffee to 2 oz water)
Filters: None

French Press

Grind: Coarse
Ratio: 1:12 (1 oz coffee to 12 oz water)
Filters: None

Cold Brew

Grind: Coarse
Ratio: 1:5 (2.4 oz coffee to 12 oz water)
Filters: Metal or paper

Siphon Brewer

Grind: Fine
Ratio: 1:16 (0.75 oz coffee to 12 oz water)
Filters: None

Moka Pot (Percolator)

Grind: Fine
Ratio: 1:7 (0.57 oz coffee to 4 oz water)
Filters: None

AN INSANELY USEFUL COFFEE TIP:

Too hot to drink your usual hot coffee? Try freezing coffee in an ice cube tray! Besides being delicious, your [coffee ice cubes](#) will cool any cup of joe down -- without watering down that delicious flavor.

Find more amazing coffee tips, plus fun recipes and in-depth reviews of the best beans and gear at coffeeaffection.com!