ESSENTIAL COFFEE BREW RATIO & GRIND SIZE CHEAT SHEET

Quick Barista Kitchen Countertop Conversions | Gram-to-Water Ratios | Micron Particle Reference

QUICK RATIO: 1 TABLESPOON GROUND COFFEE = approx 5-6 GRAMS | USE 2 LEVEL TABLESPOONS PER 6 FL OZ WATER

PRECISION COFFEE DOSING CONVERSION TABLE

Finished Serving Size	Water Weight (Grams / ml)	1:15 Strong Ratio	1:16 Balanced (SCA)	1:17 Mild / Light
Single Mug (8 fl oz)	250 g (250 ml)	16.7 g coffee	**15.6 g coffee**	14.7 g coffee
Large Travel Tumbler (12 oz)	350 g (350 ml)	23.3 g coffee	**21.9 g coffee**	20.6 g coffee
Double Cup Serving (16 oz)	500 g (500 ml)	33.3 g coffee	**31.3 g coffee**	29.4 g coffee
Small French Press (24 oz)	700 g (700 ml)	46.7 g coffee	**43.8 g coffee**	41.2 g coffee
Chemex Carafe / Pot (34 oz)	1000 g (1.0 Liter)	66.7 g coffee	**62.5 g coffee**	58.8 g coffee

GRIND SIZE VISUAL TEXTURE & PARTICLE SIZE HIERARCHY

Grind Descriptor	Household Visual Equivalent	Micron Rating	Primary Brew Equipment	Contact Time
Extra Coarse	Potting soil / Crushed rock salt	> 1200 microns	Cold Brew Toddy / Mason Jar	16 - 24 Hours
Coarse	Coarse sea salt / Kosher flakes	1000 - 1200 microns	French Press / Percolator	4 - 5 Minutes
Medium-Coarse	Rough beach sand	800 - 1000 microns	Chemex / Clever Dripper	3.5 - 4.5 Mins
Medium	Standard iodized table salt	600 - 800 microns	Flat-bottom drip makers / V60	3 - 4 Minutes
Medium-Fine	Fine playground sand	400 - 600 microns	Aeropress / Siphon brewers	1.5 - 2.5 Mins
Fine	Fine espresso powder	200 - 400 microns	Commercial Espresso / Moka pot	25 - 30 Seconds
Extra Fine	Baking flour / Powdered sugar	< 200 microns	Turkish Ibrik (Unfiltered boil)	1.5 - 2 Minutes

ROASTER BEAN DIALING & BURR GRINDER SETTINGS LOG (FILLABLE)

Coffee Bean / Roaster	Grinder Model & Setting	Dose (g)	Water (g)	Time (min)	Taste (1-5)
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