GOURMET COFFEE SYRUP FLAVORS & PUMP DOSAGE GUIDE

Standard 1/4 oz Barista Dosing Rules | 6 Scratch Simple Syrup Recipes | Shelf Life & Storage Science

BARISTA PUMP LAW: 1 STANDARD PUMP = 1/4 FL OZ (7.5 ml / 1.5 TSP) | CONTAINS APPROX 5 GRAMS SUGAR & 20 CALORIES

DRINK CUP SIZE & PUMP DOSAGE MATRIX

Beverage Size (Cup)	Standard Pumps	Mild Sweetness	Extra Sweet	Liquid Volume (fl oz / ml)	Total Calories
Short / Cortado (8 oz)	**2 Pumps**	1 Pump	3 Pumps	0.50 fl oz (15 ml)	approx 40 kcal
Tall / Small (12 oz)	**3 Pumps**	2 Pumps	4 Pumps	0.75 fl oz (22 ml)	approx 60 kcal
Grande / Medium (16 oz)	**4 Pumps**	3 Pumps	5 Pumps	1.00 fl oz (30 ml)	approx 80 kcal
Venti Hot (20 oz)	**5 Pumps**	4 Pumps	6 Pumps	1.25 fl oz (37 ml)	approx 100 kcal
Venti Iced (24 oz)	**6 Pumps**	4 Pumps	7 Pumps	1.50 fl oz (45 ml)	approx 120 kcal

6 MASTER SCRATCH COFFEE SYRUP FORMULAS (1:1 SUGAR TO WATER)

1. Madagascar Vanilla Bean Syrup

1 cup water + 1 cup pure cane sugar + 1 split vanilla bean. Simmer 5 mins; steep 1 hour. Discard pod or drop into jar.

2. Rich Salted Butter Caramel

1 cup sugar melted to amber caramel; whisk in 3 tbsp butter, 1/2 cup boiling water + 1 tsp sea salt. Simmer 3 mins.

3. Spiced Brown Sugar Cinnamon

1 cup dark brown sugar + 1 cup water + 3 whole cinnamon sticks + 1/4 tsp ground nutmeg. Simmer 10 mins; strain.

4. Toasted Hazelnut (Orgeat Style)

1 cup chopped toasted hazelnuts simmered in 1:1 simple syrup for 15 mins. Steep overnight, then strain through cheesecloth.

5. Dark Chocolate Peppermint Mocha

1 cup water + 1 cup sugar + 1/3 cup Dutch cocoa powder + 1/2 tsp pure peppermint extract + pinch salt. Whisk smooth.

6. Autumn Pumpkin Pie Spice

1 cup water + 1 cup brown sugar + 1/4 cup real pumpkin puree + 1 tsp pumpkin pie spice + 1/2 tsp vanilla extract. Fine strain.

BARISTA SYRUP BATCH & EXPIRATION LOG (FILLABLE)

Syrup Flavor	Sugar Ratio	Cook Date	Best-By (30 Days)	Bottle Refilled
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				☐