

RECOMMENDED FOR DRIP POT



Good Enough:

What you need: Freshly roasted coffee that has already been ground, a table spoon measure, and a drip coffee maker.

What you do: 6 Tablespoons of coffee is a good starting point for most drip coffee makers. After that, you can vary your amount to taste.

Important note: Cup size can be deceiving. Surprisingly, most drip coffee makers consider a “cup” of coffee to be less than 8 ounces. For instance, one popular brand advertises that it makes “12 Cups” in a 60oz pot. That’s only 5oz per cup. So you need to measure your coffee and your water in order to get it “Perfect”...

Perfect:

What you need: Freshly roasted coffee, a kitchen scale, a coffee grinder, and a drip coffee maker.

What you do: Grind coffee to medium size (around the consistency of sand).

Use a scale to measure out coffee and water for brewing; a good starting ratio is 1oz of coffee (about 3 tablespoons) for every 16oz of water (that’s 30g coffee for every 470ml of water for you metric folks).

Add coffee to filter and water to the reservoir. Start machine and get ready to enjoy.