



## Brewing Standards, At A Glance

### Batch Brewing

- Water temperature between 200 - 205 degrees Fahrenheit
- Ratio of coffee to water: 55 grams of whole bean coffee (1.94 oz by weight) for every 1 liter of water used for brewing, + - 5 grams (0.18 oz by weight).
- Coffee to water ratio quick reference:
  - 3 liter airpot = 165 grams (5.8 oz by weight) of coffee
  - 1.9 liter carafe = 105 grams (3.7 oz by weight) of coffee
  - 1 gallon shuttle = 208 grams (7.3 oz by weight) of coffee
  - 0.5 gallon shuttle = Same as 1.9 liter
  - 1.5 gallon shuttle = 308 grams (10.9 oz by weight) of coffee
  - Tip: As your batch size increases, your grind will need to gradually coarsen.
- The entire brew cycle must fall within the 4 - 6 minute brew time window.
- More than 6 minutes, use a coarser grind. Less than 4 minutes, use a finer grind.
- The finished coffee should be full in flavor and body, not watery, astringent, sour or bitter.
- Batch brewed coffee must be dumped and replaced every 90 minutes.

### Espresso

- Water temperature between 200 - 205 degrees Fahrenheit.
- 18 grams of coffee in the portafilter, 2 fl oz of espresso.
- The entire brew cycle must fall within the 25 - 30 second brew time window.
- More than 30 seconds, use a coarser grind. Less than 25 seconds, use a finer grind.
- The finished espresso shot should be full in flavor and body with a nice crema, not watery, astringent, sour or bitter. Color should be a nice amber color, not straw yellow or deep red.
- Espresso shots must be used immediately after brewing.