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Decaf Coffee Brewing Reference Guide

Perfect Coffee-to-Water Ratios by Final Beverage Volume

Drip Coffee & Pour Over

Ratio: 1:16 | Grind: Medium to Medium-Fine | Brew Time: 3-6 minutes

Final Volume	Coffee Needed	Water to Add	Best For
2 cups (16 fl oz / 480ml)	30g (2 tbsp)	480ml (2 cups)	Single serve pour over
4 cups (32 fl oz / 950ml)	60g (4 tbsp)	950ml (4 cups)	Standard drip maker
6 cups (48 fl oz / 1.4L)	90g (6 tbsp)	1.4L (6 cups)	Large drip maker
10 cups (80 fl oz / 2.4L)	150g (10 tbsp)	2.4L (10 cups)	Office/party size

Espresso

Ratio: 1:2 | Grind: Fine | Brew Time: 25-30 seconds

Final Volume	Coffee Needed	Water Through	Yield
Double Shot	18g	36ml	1.2 fl oz (36ml)

French Press

Ratio: 1:12 to 1:15 | Grind: Coarse | Brew Time: 4 minutes

Final Volume	Coffee Needed	Water to Add	Press Size
1 cup (8 fl oz / 240ml)	20g (1.5 tbsp)	250ml	Small (12 oz)
2 cups (16 fl oz / 480ml)	40g (3 tbsp)	500ml	Medium (20 oz)
4 cups (32 fl oz / 960ml)	75g (5 tbsp)	1000ml	Large (34 oz)

Cold Brew

Ratio: 1:4 to 1:8 | Grind: Extra Coarse | Brew Time: 12-24 hours

Final Volume	Coffee Needed	Water for Steeping	Type
2 cups concentrate (16 fl oz)	100g (7 tbsp)	400ml	1:4 concentrate
4 cups ready-to-drink (32 fl oz)	100g (7 tbsp)	800ml	1:8 ready to drink
6 cups ready-to-drink (48 fl oz)	150g (10 tbsp)	1200ml	1:8 ready to drink