

## Coffee Portioning Table

TBL Spoons / <b>1 Cup</b> of Coffee / Water				
# Cups	6 oz Cup	8 oz Cup	10 oz Cup	12 oz Cup
1	1.5	2.0	2.5	3.0
2	3.0	4.0	5.0	6.0
3	4.5	6.0	7.5	9.0
4	6.0	8.0	9.5	11.5
5	7.5	9.5	12.0	1.00
6	9.0	11.5	1.00	1.25
7	10.0	1.00	1.25	1.25
8	0.75	1.00	1.25	1.50
9	1.00	1.25	1.50	1.75
10	1.00	1.25	1.50	2.00
11	1.00	1.50	1.75	2.00
12	1.25	1.50	2.00	2.25

### Grind Size

For general drip coffee maker, think someplace between *Table Salt* and *Sea Salt*.

BLACK *Diesel* COFFEE

## Home Brewing Coffee Water : Coffee Conversion Chart

Objective: 16 Parts H2O to 1 Part Coffee

**IMPORTANT:** *Coffee Makers refer to "Cups" of coffee, though do not necessarily specify how many ounces are in 'their' "cups of coffee". Consumer machines ranges from 6 oz (fluid) to 12 oz. With a measuring cup, confirm the volume of water in ounces in relation to the cup indicator on your machine = your 'manufactures CUP'.*

In a café both coffee and water are weighed to derive the aforementioned ratio. This tool simplifies this for the home brewer. The chart converts the ratio to a number of **TBL Spoons (Cups for larger portions)** / Cups of Brewed Coffee. To use the portioning table follow the respective vertical line for your respective cup size and the # of cups you are brewing.

Compliments of: *BD Barista School*

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