

The Home Brew Cheat Sheet

Ratios, temps and grind sizes for every brew method.
Free from brewlab-one.vercel.app

Brew ratios (coffee : water, by weight)

Pour-over / drip	1:16	Medium body
French press	1:15	Medium-full
AeroPress	1:10-12	Concentrate — dilute to taste
Espresso / moka	1:2	Strong
Cold brew	1:8	Concentrate — dilute 1:1

Water temperature

Pour-over	200°F — just off the boil
French press	195°F
Espresso	195-205°F
Cold brew	Room temp, 24 hours

Grind size by method

Espresso	Fine
Pour-over / drip	Medium
French press	Coarse
Cold brew	Extra coarse

Rules that matter

1. Weigh beans and water — ratios beat scoops every time.
2. Fresh beans: use within 2-4 weeks of the roast date.
3. Grind right before brewing, not ahead of time.
4. Water temp matters: too hot = bitter, too cool = sour.

More guides and free calculators: <https://brewlab-one.vercel.app>