Coffee to Water Ratio Chart

Last checked: November 4, 2026

Chart page (the live, interactive version):
https://baristabetter.com/tools/coffee-ratio-calculator/

Starting points from published brewing guidance. Rows list the pages opened on 2026-11-04; moka pot is single-source; the unconfirmed ready-to-drink cold brew row was removed in Run C1.

Coffee to water ratio by brew method

1:16 means 1 g of coffee to 16 g (about 16 ml) of water. Start at balanced and move to mild or strong to taste.

Method	Mild	Balanced	Strong	Water temperature	Time
Drip coffee	1:18	1:16	1:14	195-205 degF (91-96 degC)	5-6 minutes total brew time
Pour-over	1:17	1:16	1:14	195-205 degF (91-96 degC)	2:30-3:30 total pour time
French press	1:17	1:15	1:13	195-205 degF (91-96 degC)	4 minutes steep, then plunge
AeroPress	1:16	1:14	1:12	175-205 degF (79-96 degC)	1-2 minutes steep, ~30 seconds to press
Moka pot	1:12	1:10	1:8	Start with water just off the boil to shorten stovetop heating time	4-6 minutes over medium-low heat, off heat as soon as it sputters
Cold brew concentrate	1:7	1:5	1:4	Room temperature or refrigerated cold steep	12-24 hours steeping
Espresso	1:2.5	1:2	1:1.5	195-205 degF (90-96 degC) at the group head	25-32 seconds from the start of the pour

Drip coffee: grams of coffee for common cup sizes

Water in ml; coffee in grams at the balanced 1:16 and strong 1:14 ratios for drip.

Cup	Water	Balanced 1:16	Strong 1:14
6 fl oz	177 ml	11.1 g	12.7 g
8 fl oz	237 ml	14.8 g	16.9 g
10 fl oz	296 ml	18.5 g	21.1 g
12 fl oz	355 ml	22.2 g	25.3 g
16 fl oz	473 ml	29.6 g	33.8 g

Sources

National Coffee Association: How to Make Drip Coffee

https://www.aboutcoffee.org/brewing/drip/

1 to 2 tablespoons of ground coffee per 6 ounces of water; about 5 minutes of contact; medium grind (like kosher salt). Checked November 4, 2026.

Seattle Coffee Gear: Achieving the Gold Cup Standard

https://www.seattlecoffeegear.com/blogs/learning-center/achieving-the-gold-cup-standard-your-guide-to-brewing-excellence

Reports the SCA Gold Cup guidance: 55 g of coffee per litre of water (roughly 1:18), 195 to 205 degF, medium grind for a drip brewer, 4 to 6 minutes. A retailer page quoting the SCA; the SCA page itself was not reachable. Checked November 4, 2026.

National Coffee Association: How to Make Pour-Over Coffee

https://www.aboutcoffee.org/brewing/pour-over/

1:13 to 1:16 by weight; 93 +/- 3 degC; 2 to 4 minutes of contact; medium grind; bloom with twice the coffee weight in water. Checked November 4, 2026.

National Coffee Association: How to Make French Press Coffee
https://www.aboutcoffee.org/brewing/french-press/
1:10 to 1:16 by weight; 93 +/- 3 degC; about 4 minutes; coarse grind (like rock salt). Checked November 4, 2026.

Stumptown Coffee Roasters: French Press brew guide
https://www.stumptowncoffee.com/brew-guides/french-press
56 g coffee to 850 g water (about 1:15), water about 205 degF, coarse grind, about 4 minutes. Checked November 4, 2026.

Home Grounds: AeroPress instructions
https://www.homegrounds.co/aeropress-instructions/
16 to 17 g coffee to 220 g water (about 1:13), water 175 to 205 degF, medium-fine grind (like table salt), about 2 minutes. Checked November 4, 2026.

Stumptown Coffee Roasters: AeroPress brew guide
https://www.stumptowncoffee.com/brew-guides/aeropress
17 g coffee to 220 g water (about 1:13), about 205 degF, fine grind (table salt), just under 2 minutes. Checked November 4, 2026.

Wikipedia: AeroPress
https://en.wikipedia.org/wiki/AeroPress
Maker instructions use water at about 176 degF (80 degC) for dark roasts and 185 degF (85 degC) for lighter; competition recipes use 14 to 20 g with 200 to 230 ml of water at 80 to 92 degC and 30 to 60 seconds. Checked November 4, 2026.

Wikipedia: Moka pot
https://en.wikipedia.org/wiki/Moka_pot
A moka pot typically uses a coffee-to-water ratio of about 1:10 by mass; fill the boiler to the etched line or just below the valve. Checked November 4, 2026.

National Coffee Association: How to Make Cold Brew Coffee
https://www.aboutcoffee.org/brewing/cold-brew/
1 g coffee to 4 to 5 g water (1:4 to 1:5); room temperature or cooler; about 12 hours or overnight (steeping can run 12 to 18+ hours); coarse grind. Checked November 4, 2026.

Home Grounds: Cold Brew Ratio
https://www.homegrounds.co/cold-brew-coffee-ratio/
1:5 coffee to water as the standard; steep 12 to 24 hours; dilute the concentrate 1:1 (strong) or 1:2 (mellow) with water. Updated 2024-08-30. Checked November 4, 2026.

National Coffee Association: How to Make Espresso
https://www.aboutcoffee.org/brewing/espresso/
1 g dry coffee to 2 g espresso (1:2); 20 to 30 seconds; fine grind (like table salt). Checked November 4, 2026.

Wikipedia: Lungo
https://en.wikipedia.org/wiki/Lungo
Rough guide to the grounds-to-liquid ratio: 1:1 ristretto, 1:2 normale, 1:4 lungo; a normal shot takes 18 to 30 seconds, a lungo up to a minute. "Relative terms without exact measurements." Checked November 4, 2026.

Wikipedia: Espresso
https://en.wikipedia.org/wiki/Espresso
Usually 25 to 30 seconds; ristretto about half the water of a normale, lungo double to triple; a double uses about 14 g of dry coffee. Checked November 4, 2026.

Figures are starting points taken from the pages above, not medical or maker advice. Check your own equipment and ask a professional about health questions.