Cold Brew Ratio Chart

Last checked: November 4, 2026

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

Only figures found on opened pages. Steep ratio 1:4 to 1:5 (NCA), 1:5 standard (Home Grounds). Dilution 1:1 strong or 1:2 mellow is Home Grounds only.

Steep ratio (water to coffee, by weight)

Style	Ratio	Coffee per 1 litre of water
Strong concentrate	1:4	250 g
Standard concentrate	1:5	200 g
Mild concentrate	1:7	143 g

Dilute to drink

This concentrate is brewed strong on purpose. Dilute roughly 1:1 with cold water or milk over ice, then adjust to taste - a stronger concentrate (lower ratio) needs more dilution.

Dilution	Concentrate	Water or milk
Strong	1	1
Mellow	1	2

Steep time

Time	Note
About 12 hours, or overnight	The National Coffee Association's basic method (fridge or room temperature).
12 to 18+ hours	The NCA says steeping can run from a few minutes to 12 to 18+ hours.
12 to 24 hours	Wikipedia and Home Grounds give the 12 to 24 hour window.

Grind

Coarse (NCA, Wikipedia)

Sources

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 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.

Wikipedia: Cold brew coffee

https://en.wikipedia.org/wiki/Cold_brew_coffee

Coarse-ground beans soaked in water for 12 to 24 hours, at room temperature or chilled. 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.