

The Sisters Coffee Press



SPECIAL EDITION: PROPORTION CONTROL

How Much Coffee Should I Use?

Here's the golden rule: a third of an ounce (by weight) of coffee for every six ounces of water set by the Specialty Coffee Association of America. But who really has a scale sitting by their coffee pot.

So here are some ways to make it a little simpler:

- Brew to Taste

- Who cares what the SCAA says, listen to your own tastes buds, if it's too strong use less, if it's too weak use more.

- 1 to 4

- Use 1 rounded tablespoon ground coffee per 4 ounces of water

- 12 to 64

- Use 12 "fluid" ounces of ground coffee per 64 ounces of water
- You can also use 1 and 1/2 cups of ground coffee per 64 oz

Keep in mind some other factors as well:

1) The finer the grind the stronger the flavor will come out in the cup.

2) The hotter the water the more flavor will come out in the cup. It tastes best just before boiling, if the water is boiling it will taste more bitter.

3) Coffee is mostly water, so make sure you use good filtered water.

