The Pour-Over Ratio Card

Keep it by the kettle. Start at 1:16, taste, then change one thing at a time.

Phin & Clay

How much coffee and water (1:16)

Cups	Brewed coffee	Ground coffee	Level tablespoons (approx.)	Water to pour
1 small cup	6 oz (180 ml)	11 g	2	180 g
1 mug	**8 oz (240 ml)**	**15 g**	**2½–3**	**240 g**
1 large mug	12 oz (360 ml)	22 g	4	360 g
2 mugs	**16 oz (480 ml)**	**30 g**	**5–6**	**480 g**
3 mugs	24 oz (720 ml)	45 g	8–9	720 g
4 mugs	32 oz (960 ml)	60 g	11–12	960 g

One level tablespoon of ground coffee is usually about 5–6 g. A little water stays in the grounds, so the cup ends up slightly short of what you poured.

Stronger or lighter (for 240 g of water)

Ratio	Coffee	Taste
1:15	16 g	Fuller, stronger
1:16	**15 g**	**Balanced, start here**
1:17	14 g	Lighter, more tea-like

Fix your cup

- **Weak or watery:** try 1:15, or grind a little finer.
- **Bitter or heavy:** try 1:17, or grind a little coarser.
- **Sour and it drained fast:** grind finer first.
- **Flat or lukewarm:** warm the dripper and mug first.

One mug in 5 steps

1. Boil the water, then wait about 30 seconds (around 195–205°F / 90–96°C).
2. Rinse the paper filter with hot water and pour that water out.
3. Add 15 g of medium-ground coffee, about like coarse sand.
4. Bloom: pour about 30 g of water and wait 30–45 seconds.
5. Pour slowly in small circles, in 2–3 stages, up to 240 g. One mug takes roughly 2½–3½ minutes.

Iced pour-over (one glass)

Brew 20 g of coffee with 160–180 g of hot water into an empty server or mug. Then pour it over about 140–160 g of ice in your glass.

Glassware tip: brew hot first and pour over ice. Avoid dripping very hot coffee straight onto ice inside thin glass.