Date:			
Coffee dose (g):			
Grind setting:			
Water type:			
Water (ml):			
Temperature:			
Total brew time:			
<b>a</b> 44			
Results Strength:	Weak	Balanced	Strong
		Medium	Strong Full
Body: Sweetness:	Light		
Bitterness:	Subtle	Moderate Moderate	Profound High
Acidity:	Low	Moderate	High
Extraction:	Under	Ideal	Over
Aroma:			
Flavor:			
Aftertaste:			
Flavor:  Aftertaste:  Other notes:			
Aftertaste:			

Coffee beans:

Variety, roast, etc.:

Brew method:

Equipment used:

### Bloom

Water (ml):	
Time (s):	

Pours	
1st pour (ml):	
2nd pour (ml):	
3rd pour (ml):	
Final pour (ml):	

## Coffee dosages

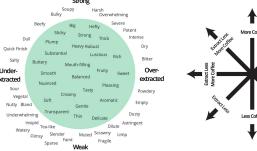
Percolation:	60 grams coffee per 1 liter (1000ml) water
Infusion:	70-75 grams coffee per 1 liter (1000ml) water

Serving suggestions\*

Serving size	Coffee (g)	Millileters	Ounces
1 Cup	9 g	150 ml	5 oz
3 Cups	27 g	445 ml	15 oz
6 Cups	53 g	890 ml	30 oz
8 Cups	71 g	1185 ml	40 oz
10 Cups	89 g	1480 ml	50 oz

<sup>\*</sup> based on 60g to 1000ml (1:16.67) as suggested by James Hoffmann

# The Brewed Coffee Compass



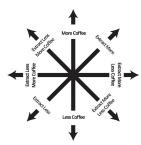
Use the map to find where your brew sits. That spot is the center of the compass.

2. Use the compass to travel back towards the green zone.

z, To travel away from an underwhelming, watery, and sour brew, extract more.

travel away from a heavy, salty, and sour brew, extract more and use less coffee.

N.B. When adjusting brewing ratio, I recommend fixing water weight and adjusting dose. This will make brewing times and final brew volume more consistent.



Extract More Finer Grind and/or Longer Brew Time

Extract Less Coarser Grind and/or Shorter Brew Time

Less Coffee Higher Brew Ratio This can be achieved by fiving water weight and reducing close OR by fiving close and increasing water weight.

More Coffee
Lower Brew Ratio
This can be achieved by fixing water weight and increasing dose OR
by fixing dose and reducing water weight.