

Making Coffee in a Cafetiere

Volumes & ratios

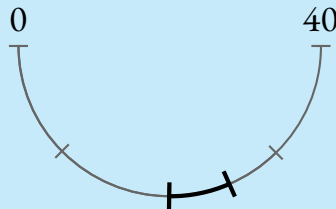
General consensus is a coffee:water ratio of around 15 to 18. To keep the maths easy I use 15g of coffee to each 250g water: this gives a very pleasant coffee:water ratio of $16\frac{2}{3}$.

Make sure to weigh ground coffee **before and after grinding** — burr grinders are known to sometimes eat a bit of your coffee. This is called the grinder tax.

Cups	Water (g)	Coffee (g)
1	250	15
2	500	30
3	750	45
4	1000	60

Grinding

Grind should be medium to medium-coarse, around a 20–25 on the Baratza Encore.



Brewing

1. Boil your water and grind your coffee. Put the ground coffee in the cafetiere.
2. Once the water has boiled begin pouring on top of the grounds in a circular pattern. Don't wait for the water to cool down — it's fine as is.
3. Having added the water, set a timer for 4 minutes.
4. **Optional:** once the timer has elapsed, use a spoon to break up the floating grounds. Let them settle and, with the spoon, scoop up and dispose of any scum or foam floating on top. Leave for an additional 5 to 10 minutes.
5. Put the plunger on top of the cafetiere. Plunge and serve.