small beanz COFFEE CO.

BREWING GUIDE 01

Better Brew Cheat Sheet

Simple starting points for great coffee at home, no matter your method.



THE BASICS

Water Temp
195–205°F
(Suggest lower water temp for darker roasts)

Water Quality
Filtered Water

Coffee to Water
1:16 - 1:17 Ratio
(e.g. 20g coffee → 340g water)

Grind Size
See Grind Guide

Use a Scale
For consistency

QUICK BREW GUIDE

Method	Coffee Dose	Water Amount	Grind Size (See Guide 02)	Brew Time	Tips
Pour Over	20g	320g (11 oz)	Medium-Fine	2:30 – 3:30	Pour in stages. Keep a steady, gentle pour.
Drip Brewer	50g	800g (27 oz)	Medium	5:00 – 6:00	Use a consistent grind and even bed.
French Press	30g	480g (16 oz)	Coarse	4:00	Steep, then press gently. Avoid over-extraction.
AeroPress	17g	250g (8–9 oz)	Medium-Fine	1:30 – 2:00	Stir, then press slowly (20–30 seconds).

QUICK ADJUSTMENTS

Not tasting right?

Try these simple fixes.

Sour or Weak

- Grind finer
- Use slightly hotter water
- Increase brew time or coffee dose

Bitter or Harsh

- Grind coarser
- Use slightly cooler water
- Shorten brew time

Flat or Dull

- Use fresher coffee
- Check grind size
- Improve water quality
- Try a higher ratio (e.g. 1:15)

PRO TIPS

Use Fresh Coffee
Best flavor within 2–6 weeks of the roast date.

Clean Your Equipment
Old oils can make coffee taste bitter.

Experiment
Adjust grind size, ratio, or brew time to find what you like best.

Take Notes
Small changes can make a big difference.