The Bean School — one-page coffee cheat sheet

The numbers behind a good cup, at a glance.

Brew methods

METHOD	COFFEE : WATER	GRIND	WATER	TIME
French press	30 g : 500 g (1:16.7)	Coarse — sea salt	95 °C, just off the boil	4 min, then press
V60 / pour-over	15 g : 250 g (1:16.7)	Medium-fine — table salt	92–96 °C	2:30–3:30 with the bloom
AeroPress	15 g : 220 g (1:14.7)	Medium-fine, a touch finer	85–95 °C	1:30–2:00
Moka pot	Basket holds what it holds (about 1:10)	Between drip and espresso	Preheated, just off the boil	3–5 min on low heat
Espresso	18 g in, 36 g out (1:2)	Very fine — icing sugar	90–96 °C at the group	25–30 s
Cold brew	1:5 to 1:8 concentrate, dilute to taste	Coarse — raw sugar	Cold	12–18 h
Iced coffee, hot over ice	1:10–1:12 — double strength; the ice dilutes it back	Medium-fine	92–96 °C	2:30–3:30
Drip machine	1:15 to 1:17	Medium-fine — table salt	90–96 °C	The machine's own cycle

Grind size

GRIND	FEELS LIKE	METHODS THAT WANT IT
Fine	Icing sugar	Espresso
Medium-fine	Table salt	V60, pour-over, drip; AeroPress a touch finer
Between the two	—	Moka pot
Coarse	Sea salt or raw sugar	French press
Coarser still	Gravel	Cold brew

Finer or coarser

CHANGE	WHAT IT DOES TO TASTE
Grind finer	Extracts more: brighter and fuller, until it turns bitter
Grind coarser	Extracts less: less bitter and thinner, until it turns sour

Roast levels

ROAST	TASTES OF	SUITS
Light	Citrus, florals, stone fruit, tea	Pour-over and filter, black
Medium-light	Ripe fruit, caramel, honey	Filter and AeroPress; espresso with good gear
Medium	Caramel, cocoa, toasted nuts, dried fruit	Everything — filter, espresso, milk drinks
Medium-dark	Dark chocolate, toffee, molasses	Espresso, moka pot, milk drinks
Dark	Bittersweet chocolate, smoke, tar, toast	Espresso with milk, moka pot, cold brew

Water

WHAT	TARGET	WHY IT MATTERS
Brewing temperature	90–96 °C	Just off the boil is about 93–96 °C; light roasts 94–96 °C, dark 88–92 °C
Hardness	50–150 ppm	Calcium and magnesium do the extracting: too soft tastes hollow, too hard tastes chalky and leaves scale
Alkalinity	About 40 ppm	It buffers acidity, so high alkalinity flattens fruit and is the usual reason good coffee tastes dull

Troubleshooting

THE CUP IS...	FIRST THING TO CHANGE
Sour or thin	Grind finer
Bitter or dry	Grind coarser
Weak but pleasant	More coffee — strength is not extraction
Muddy or sludgy	Grind coarser; if it stays muddy, the grind is uneven
Too slow, or it stalls	Grind coarser
Too fast	Grind finer

Storage and freshness

	THE RULE
Whole beans	Airtight, cool, dark and dry — not the fridge
Ground coffee	Best in the first few days, flat after a couple of weeks
Best window	Filter about 5 days to 4 weeks after roast, espresso 1–3 weeks; over two months is a compromise

thebeanschool.com — beans and ground coffee, roasted to order, come from Artisan Bean.

Built with **cto.new**