

## Pour Over Recipes [SpecialtyCoffeeBrewing.com](http://SpecialtyCoffeeBrewing.com)

Cups Sizes	Water	Coffee	Ratio	Variables		
	Grams	Grams	Coffee/ Water	Grind	Temp	Recipe
<b>Espresso 3-Ounces</b>	85	6.5	1:15			
<b>strong</b>	85	7	1:12			
<b>Cappucino 8-Ounces</b>	227	15	1:15			
<b>strong</b>	227	19	1:12			
<b>Coffee Mug 12-Ounces</b>	340	23	1:15			
<b>strong</b>	340	28	1:12			
<b>Travel Mug 14-Ounces</b>	400	26	1:15			
<i>strong</i>	400	33	1:12			

### Grams

Strength	Water	Coffee	Ratio	Variables		
	Grams	Grams	Coffee/ Water	Grind	Temp	Recipe
<i>Regular</i>	100	7	1:15			
<i>Strong</i>	100	8.3	1:12			
<i>Regular</i>	200	14	1:15			
<i>Strong</i>	200	17	1:12			
<i>Regular</i>	300	20	1:15			
<i>Strong</i>	300	25	1:12			
<i>Regular</i>	400	26	1:15			
<i>Strong</i>	400	33	1:12			
<i>Regular</i>	500	33	1:15			
<i>Strong</i>	500	42	1:12			

## Variables

**Grind Size:** Each grinder comes with it's own settings and each one is a little different

**Time:** Timing is important, darker roasts can take a short amount of time.

**Water Temperature:** It's recommended 202 to 205 for lighter roasts and lower temps for darker. 195

**Recipe:** This column is for your personal notes.