



## Brewing Formulas

	Roast Level	Coffee to Concentrate Yield*			Final Bin TDS	Grind Size	Pre-infuse			Brew Times
		Ratio by Weight	l Lb	l Kg			l lb coffee	l kg coffee	Wait Time	
Safe First Brew	Any	1 to 3.5	.41 gallon	3.5 liters	3.5-6.0	Filter	15 oz	1 liter	none	3.0-3.5 hours
Ristretto	Light to Medium	1 to 3	.36 gallon	3 liters	6.0 to 7.5	Fine to Very Fine	11 oz	.7 liter	none	2.5-3.0 hours
Lungo	Medium to Dark	1 to 4	.47 gallon	4 liters	3.5 to 4.5	Filter to French Press	20 oz	1.4	15 minutes	3.5-4.0 hours

**All Brewing is done to a concentrate** with final ready to drink concentration being at the discretion of the Brew Master. These perimeters are for guiding the first brews and should be adjusted by tasting the output tube. When the coffee from the output tube takes on tastes that are undesirable, stop and log, and then brew to this point to repeat.

\*Yields- The ratios refer to weight of coffee to weight of the final concentrate yield. For US Gallons, 1 gallon weighs 8.35 lbs so a 1 to 3 ratio, for example, would be 3 lbs of brewed yield or  $3/8.35 = .36$  gallon

Should you require clarification or want additional information please do not hesitate to contact me directly.

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