

The Coffee Brew Log

One entry per brew. When a cup lands where you want it, that entry is your recipe for the rest of the bag.

How to use this log

Dialing in a new bag rarely takes more than two or three brews — if you change one thing at a time and write down what happened. Brew, taste, circle what you notice, write the **one** change the cup asks for (sour → finer · bitter → coarser · weak → +1–2 g coffee), then brew again. When a cup is right, star that entry: it's your recipe for this bag. Print this sheet as many times as you need — it holds three brews.

Baselines: pour-over 20 g : 320 g · French press 30 g : 480 g · espresso 18 g → 36 g · water 90–96°C (194–205°F) · **sour = finer · bitter = coarser · weak = more coffee**

DATE _____ COFFEE / ROASTER _____ ROAST DATE _____
KEEPER? ☆
METHOD ☐ Pour-over ☐ French press ☐ Espresso ☐ _____ DOSE _____ g WATER _____ g
RATIO 1: _____
GRIND SETTING _____ WATER TEMP _____ °C/°F TIME _____

sour bitter weak dull thin balanced ✓

NEXT CHANGE (ONE!) _____

DATE _____ COFFEE / ROASTER _____ ROAST DATE _____
KEEPER? ☆
METHOD ☐ Pour-over ☐ French press ☐ Espresso ☐ _____ DOSE _____ g WATER _____ g
RATIO 1: _____
GRIND SETTING _____ WATER TEMP _____ °C/°F TIME _____

sour bitter weak dull thin balanced ✓

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