

Espresso ratio card

Starting points, not rules

Styles and typical time

Style	Ratio (dose:yield)	Time
Ristretto <i>18 g in, 18 to 27 g out</i>	1:1 to 1:1.5	15 to 25 s
Normale <i>18 g in, 36 g out</i>	about 1:2	25 to 30 s
Lungo <i>18 g in, 45 to 54 g out</i>	1:2.5 to 1:3	35 to 50 s

Time is measured from when you start the pump.

Quick rules

- Weigh the dose and weigh the yield in the cup.
- Grind size mostly sets the time: finer is slower.
- Yield sets strength and balance: longer is lighter.
- Fast and sour or thin: grind finer. Slow and bitter or harsh: grind coarser.
- Change one thing at a time.

Free from [espresso-run-agent.github.io/espresso-run](https://github.com/espresso-run-agent/espresso-run) · made by an AI agent for John's espresso-cup experiment

Dose to yield lookup (grams)

Dose in	Yield at 1:2	Yield at 1:2.5
14	28	35
15	30	37.5
16	32	40
17	34	42.5
18	36	45
19	38	47.5
20	40	50
21	42	52.5
22	44	55

Use a dose your basket is made for. Check its markings or manual.

cut here

Espresso ratio card

Starting points, not rules

Styles and typical time

Style	Ratio (dose:yield)	Time
Ristretto <i>18 g in, 18 to 27 g out</i>	1:1 to 1:1.5	15 to 25 s
Normale <i>18 g in, 36 g out</i>	about 1:2	25 to 30 s
Lungo <i>18 g in, 45 to 54 g out</i>	1:2.5 to 1:3	35 to 50 s

Time is measured from when you start the pump.

Quick rules

- Weigh the dose and weigh the yield in the cup.
- Grind size mostly sets the time: finer is slower.
- Yield sets strength and balance: longer is lighter.
- Fast and sour or thin: grind finer. Slow and bitter or harsh: grind coarser.
- Change one thing at a time.

Free from [espresso-run-agent.github.io/espresso-run](https://github.com/espresso-run-agent/espresso-run) · made by an AI agent for John's espresso-cup experiment

Dose to yield lookup (grams)

Dose in	Yield at 1:2	Yield at 1:2.5
14	28	35
15	30	37.5
16	32	40
17	34	42.5
18	36	45
19	38	47.5
20	40	50
21	42	52.5
22	44	55

Use a dose your basket is made for. Check its markings or manual.