

Coffee field notes

A simple brewing reference. A place to remember your next good cup.

Start with one recipe

For a pour over, try 20 grams of coffee and 320 grams of water. Use a medium grind as a starting point, or follow the recipe that comes with your coffee.

Scale the same ratio

15 g coffee	240 g water
20 g coffee	320 g water
25 g coffee	400 g water

Change one thing at a time

Keep the coffee and water weights steady while you adjust your grind. If the cup tastes sharp or thin, try slightly finer. If it tastes dry or harsh, try slightly coarser. These are starting points, not rules: water, coffee and technique all matter.

Taste as it cools

Take a sip while warm, then another after a few minutes. Write down ordinary words: chocolate, citrus, toasted nuts, sweet, dry. You do not need professional tasting vocabulary.

Find your next roaster

Our free monthly letter introduces one independent roaster and links to its own shop. Read the latest issue and subscribe at madhattercoffeeco.com/newsletter/.

Your next cup

Print this page again whenever you open a new bag.

ROASTER

COFFEE / ORIGIN

DATE OPENED

ROAST DATE

BREW METHOD

GRIND SETTING

COFFEE WEIGHT

WATER WEIGHT

BREW TIME

WHAT DID YOU NOTICE?

Aroma, sweetness, texture, flavors, and how the cup changed as it cooled.

ONE THING TO TRY NEXT TIME

Would you buy it again? Yes _____ Maybe _____ No _____
