

BONGO ROASTING BREW GUIDE

BREW CONVERSION CHART

WATER VOLUME (L/oz)	COFFEE DOSE (G/CUPS)	BREWED COFFEE MADE (oz)
1L / 34oz	65G / .65 cups	30 ounces
.75L / 25oz	50g / .5 cups	22 ounces
.5L / 17oz	30g / .3 cups	15 ounces
.25L / 9oz	17g / .17 cups	8 ounces

GENERAL PROCEDURES

- Your water should be HOT. As close to boiling as possible.
Hot water = easier brewing.
- Measuring time, weight, and temperatures is the most accurate way to brew coffee. It helps you get better at brewing each time.
- Coffee changes flavors as it changes temperature.
- The goal is that the coffee has a nice balance of acidity, sweetness, and bitterness.
 - Acidity = lemons, apples, grapes
 - Sweetness = sugar, caramel, honey
 - Bitterness = dark chocolate, malt, almonds
- Changing grind size will help fine tune brewing. If your coffee tastes bitter and brewed for too long = your grind size is too fine. If your coffee tastes too acidic and goes rather quick = your grind size is too coarse.