



Morning Brew Planner

Coffee and tea, dialed in

General information only.

© 2026 Rip & Ride LLC. Free to print for your own use. Please do not resell.

Brew ratio chart

Grams of water for each amount of coffee. 1 ml of water weighs about 1 gram.

Coffee	1:15 (stronger)	1:16 (start here)	1:17 (lighter)
12 g	180 g	192 g	204 g
15 g	225 g	240 g	255 g
18 g	270 g	288 g	306 g
20 g	300 g	320 g	340 g
25 g	375 g	400 g	425 g
30 g	450 g	480 g	510 g
40 g	600 g	640 g	680 g
60 g	900 g	960 g	1,020 g

Brew methods at a glance

Starting points. Adjust to taste.

Method	Grind	Ratio	Time
Drip machine	Medium	1:16	4 to 6 min
Pour-over	Medium-fine	1:16	3 to 4 min
French press	Coarse	1:15	4 min steep
AeroPress	Fine to medium	1:12 to 1:16	1 to 2 min
Moka pot	Fine	Fill the basket	Until it gurgles
Cold brew	Coarse	1:8 concentrate	12 to 24 hours, fridge

Tea steeping chart

Starting points. Taste as you go.

Tea	Water	Time
Black	200 to 212°F	3 to 5 min
Oolong	185 to 205°F	3 to 5 min
Green	160 to 180°F	1 to 3 min
White	160 to 185°F	2 to 5 min
Herbal	212°F	5 to 7 min

Tasting notes

What you liked, and why.

Date	Coffee or tea	How I brewed it	Tasted like	Again?

Spending tracker

Cafe vs. home, week by week.

Week	Cafe drinks	Cafe $	Home cups	Home $
1				
2				
3				
4				
5				
6				
7				
8				
Total				

Published by Rip & Ride LLC, 30 N Gould St Ste R, Sheridan, WY 82801. More at goodmorningmeadow.com.