

HALFPIPE COFFEE & TEA

"A Better Grind For Your Daily Grind"



Suggestions for a Better
Grind and Cup Experience!
- Halfpipe Coffee Team

CUPS OF COFFEE	BY WEIGHT		BY MEASUREMENT	
	OUNCES	GRAMS	TABLESPOON	WATER
1	.38	10.6	2	6 oz
2	.75	21.3	4	12 oz
3	1.13	31.9	6	18 oz
4	1.5	42.5	8	24 oz
5	1.88	53.2	10	30 oz
6	2.25	63.8	12	36 oz

- Measurement by "weight" is more precise, though tablespoons work fine... adjust to taste, similar to salting food
- Whole Beans freshly ground just before brewing is the best experience, they hold up well in a sealed bag for 2-3 months
- Ground coffee oxidizes within minutes, pre-ground sealed in bag is freshest ~5 days, then begins to lose aroma & flavor
- Burr grinders are better than blade grinders for grind consistency & flavor extraction
- **Note:** if whole bean, you can grind ANY of our roasts for espresso (fine), drip (medium), percolator / cold brew (course)

