

CAC  
SINGLE CUP  
BREWER



# CGC Brewer Dose Guidelines

**Golden Cup Standard**, as set by the SCAA, requires that the proper coffee to water ratio is used. This ratio is expressed as "x' parts of water/1 part of coffee". The maximum range allowed is 15:1 to 20:1. While the Golden Cup is achievable at those extremes, you will have better luck using a range of 16:1 to 18:1.

The CGC brewer has a default setting of 12, 16 and 20 oz. brew volumes. For accuracy, use grams to determine the proper coffee to water ratio. The ratios shown are the SCAA guidelines. You do not have to fall within these guidelines. In fact, many of our customers use too little coffee (ratios above 20:1) Newer "pour over" style brew bars use a ratio of 14:1 or less. It is important that you are familiar with what the Golden Cup Standard is and how to achieve it. Then, it's up to you to read your customer and brew them **their perfect cup of coffee**.

Volume (Ounces)	Required (Seconds)	15:1 Ratio Coffee		GOLDEN CUP THROW 17.5:1 Ratio Coffee		20:1 Ratio Coffee	
		Ounces	Grams	Ounces	Grams	Ounces	Grams
8 oz	18	0.53 oz	14.9 g	0.45 oz	12.8 g	0.40 oz	11.2 g
9 oz	21	0.59 oz	16.8 g	0.51 oz	14.4 g	0.44 oz	12.6 g
10 oz	23	0.66 oz	18.7 g	0.56 oz	16.0 g	0.49 oz	14.0 g
11 oz	25	0.72 oz	20.5 g	0.62 oz	17.6 g	0.54 oz	15.4 g
12 oz*	28	0.79 oz	22.4 g	0.68 oz	19.2 g	0.59 oz	16.8 g
13 oz	30	0.86 oz	24.3 g	0.73 oz	20.8 g	0.64 oz	18.2 g
14 oz	32	0.92 oz	26.1 g	0.79 oz	22.4 g	0.69 oz	19.6 g
15 oz	34	0.99 oz	28.0 g	0.85 oz	24.0 g	0.74 oz	21.0 g
16 oz*	37	1.05 oz	29.9 g	0.90 oz	25.6 g	0.79 oz	22.4 g
17 oz	39	1.12 oz	31.7 g	0.96 oz	27.2 g	0.84 oz	23.8 g
18 oz	41	1.19 oz	33.6 g	1.02 oz	28.8 g	0.89 oz	25.2 g
19 oz	44	1.25 oz	35.5 g	1.07 oz	30.4 g	0.94 oz	26.6 g
20 oz*	46	1.32 oz	37.3 g	1.13 oz	32.0 g	0.99 oz	28.0 g

\*Default Sizes