Moka Pot Brewing Guide

Ratios, Grind & Technique — a ZoxDeal original bonus

1. The Golden Ratio

A moka pot always uses a full basket — the ratio is built into the design. As a rule of thumb, use **1:10 coffee to water by weight** (about 10 g of ground coffee per 100 ml of water). Fill the funnel basket level, never tamped. Tamping blocks the pressure path and causes bitter, burnt-tasting coffee.

Ratio chart by pot size:

Pot size (cups)	Water	Ground coffee
1 cup	60 ml	~6 g
3 cups	150 ml	~15 g
6 cups	300 ml	~30 g
9 cups	450 ml	~45 g
12 cups	600 ml	~60 g

2. The Right Grind

Go for **fine-medium** — finer than drip coffee, coarser than espresso. If the coffee tastes bitter and thin, your grind is too fine. If it tastes watery, go finer. Pre-ground “moka” coffee from the store works fine, but freshly ground beans within two weeks of roast taste noticeably better.

3. Step-by-Step Technique

1. Use hot (not boiling) water in the bottom chamber — it shortens the time the pot sits on heat.

2. Fill water to just below the safety valve. Never cover the valve.

3. Fill the funnel basket with ground coffee, level it off, and do not tamp.

4. Screw the top on firmly, keeping the pot upright.

5. Place on medium-low heat. Medium-low is the secret — high heat burns the coffee.

6. Listen: a gentle gurgling means brewing is done. Remove from heat immediately.

7. Pour into cups right away. Coffee left sitting in the pot turns bitter fast.

4. The Three Bitterness Mistakes

Mistake 1: high heat. **Mistake 2:** tamping the grounds. **Mistake 3:** leaving brewed coffee in the pot. Fix these three and nearly every moka pot brews sweet, strong coffee.

5. Care & Cleaning

Rinse all three parts with hot water only — skip the soap, which strips the seasoned coating. Towel dry and store the parts unscrewed so air circulates. Replace the gasket and filter plate every 1–2 years; the replacement parts that ship with this pot cover your first swap.

Bonus prepared by ZoxDeal for readers of the Classic Stovetop Moka Pot review.