

Robusta Espresso Dial-In Targets (Home Barista)

Variable	Target
Dose (g)	18
Yield (g)	36
Ratio	1:2
Time (s)	25-30
Temp (°F)	195-200
Pressure (bar)	8-9
Grind	Slightly coarser vs Arabica

Vietnamese Phin Targets (Robusta-Forward)

Variable	Target
Coffee (g)	18-22
Water (g)	120-150
Ratio	~1:6-1:8
Bloom	30-45s
Drip time	4-6 min
Grind	Medium-coarse
Temp (°F)	195-200

Robusta Cold Brew Concentrate Targets

Variable	Target
Coffee (g)	200
Water (g)	1000
Concentrate ratio	1:5
Steep	16-18 hrs
Grind	Coarse
Temp	Room temp / fridge
Dilution	1:1 (to taste)

Robusta Pour-Over Targets (Low Bitterness Focus)

Variable	Target
Coffee (g)	20
Water (g)	320
Ratio	1:16
Time	2:45-3:30
Grind	Medium-coarse
Temp (°F)	195-200
Pour style	Gentle, even pours