

Step by step to prepare a great

# Americano Coffee

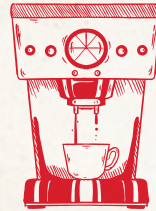
## Grind the coffee beans

to a fine consistency, similar to table salt. You'll need around 1 to 2 ounces of coffee grounds for a typical Americano.



## Prepare the espresso

Use your espresso machine to brew a shot or double shot of espresso. The amount of espresso you use will depend on the strength you desire. A standard single shot of espresso is about 1 ounce, and a double shot is about 2 ounces.



**Pour the freshly brewed espresso shot(s) into the cup with the hot water.**

## Adjust to taste

The strength of your Americano can be adjusted by changing the ratio of espresso to hot water. If you prefer a stronger flavor, use less water. For a milder taste, add more water.

**While the espresso is brewing, heat the water to just below boiling, around 200°F.**

**Fill your cup with the desired amount of hot water.**

For a standard Americano, you might use about 6 to 8 ounces of hot water.