

Americano Coffee

Learn how to make the perfect Americano coffee at home. Simple 2-ingredient recipe with hot water and espresso for a smooth, rich coffee drink.

5 min

PREP

5 min

COOK

10 min

TOTAL

1

SERVINGS

Easy

DIFFICULTY

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Ingredients

- 0.5 cup espresso coffee
- 1 cup water

Instructions

- Prepare the water**

Heat 1 cup of filtered water to 195-205°F (90-96°C) using a kettle or stovetop, about 3-4 minutes until small bubbles form but water doesn't boil vigorously.
- Pre-warm your coffee cup** by filling it with hot water, let it sit for 30 seconds, then discard the water.
- Make the espresso**

Grind coffee beans to a fine consistency and measure 18-20g into your espresso machine's portafilter.
- Tamp the coffee grounds** firmly and evenly, then lock the portafilter into your espresso machine.
- Extract a double shot of espresso** in 25-30 seconds, yielding the equivalent of 0.5 cup of concentrated coffee.
- Assemble the Americano**

Pour the hot water into your pre-warmed cup first, leaving room at the top.
- Slowly pour the espresso shots** into the hot water to preserve the golden crema layer on top.

Tips

Use water heated between 195-205°F (90-96°C) for optimal extraction and flavor balance.

Pre-warm your cup with hot water before brewing to maintain the coffee's temperature and prevent flavor loss.

Grind coffee beans just before brewing using a fine to medium-fine grind for best results.

Pour espresso into hot water rather than water into espresso to preserve the crema layer.

Use a 1:1 or 1:2 ratio of espresso to water, adjusting based on your strength preference.

Choose high-quality, freshly roasted coffee beans and store them in an airtight container.

Serve immediately after preparation as the flavors are most vibrant when fresh.

Clean your equipment regularly to prevent oil buildup that can create bitter flavors.