Memorandum

To: All concernedFrom: Peter FisherSubject: Stoichometry of coffeeDate: Monday, May 23, 2016

Our Jura coffee maker uses 22 g of ground beans to make a cup of coffee. Reducing either espresso $(1 \ 1/2 \ \text{oz.})$ or a regular (8 oz.) on a hotplate and weighing the residue gives 1 g of material transferred from the beans to the liquid coffee. It takes the machine about 1 s to make the espresso and about 10 s to make the regular, so all the transfer happens in about 1 s.

A pound of good coffee costs about \$ 12 and makes about 21 cups of coffee at a cost of \$ 0.57/cup. Green mountain K-cups from Amazon are \$ 0.68, cheapest are \$ 0.34 each.