Matcha Water Ratio: Starting Points

From the teas.co.uk wiki

> **Matcha water ratio, in summary:** Start around 1-2g matcha to 60-80ml of 70-80C water, whisk well, then adjust; strength comes from more powder not hotter water, and lumps are a sieving issue, not a ratio one.

"How much matcha and how much water" is the most practical matcha question. It sits alongside usucha vs koicha.

Last reviewed by the teas.co.uk team in May 2026.

Note: stronger ratios mean more caffeine, since matcha is the whole leaf ground to powder. These ratios are general information; caffeine sensitive, pregnant or medicated drinkers should use the lighter ones and ask a pharmacist.

Use	Ratio / setting
Everyday usucha	1-2g matcha to 60-80ml water
Water temperature	70-80C, never boiling
Latte	Little water for the paste, then more milk
Stronger bowl	More powder, not hotter water
Lumps	A sieve/technique fix, not a ratio fix
Rule	Adjust to taste; ratio + temp beat mystique

The starting ratios

The answer is a starting point, not a sacred rule. A common everyday usucha is roughly 1 to 2 grams of matcha (about half to one teaspoon) to 60 to 80ml of water, then adjusted to taste. Temperature matters as much as the ratio: hot but not boiling, around 70 to 80C, because boiling water scorches matcha and turns it bitter. The single most useful idea on the page: strength comes from the ratio, not the heat, so for a stronger bowl add more powder to the same water rather than hotter water. See ideal water temperatures.

Worked ratios for the cups people actually make

Turning the principle into specifics: a standard everyday bowl is about 2g matcha to 70ml water at 70 to 80C, whisked to a froth and drunk as is. A latte uses the same 2g but only about 30 to 60ml of hot water to make

a smooth paste, then 150 to 200ml of milk on top, so the headline is less water, more milk. A stronger bowl is 3g to roughly the same 70 to 80ml, never compensated with hotter water. Iced is the standard quantity with about half the water for the paste, then built over ice and cold milk. Adjust once to your taste and you will not need to measure again. See matcha latte at home.

Whisking, and why lumps are not a ratio problem

Whisking is a separate lever from ratio: whisk briskly in a W or M motion until frothy. Clumping is a sieving-and-technique issue, not a ratio one, so the fix is to sieve the powder and whisk better, not to fiddle the water, which is the single most common misdiagnosis. Hold ratio, temperature and technique as three separate levers and matcha becomes reliable rather than hit-and-miss. See the matcha guide.

What to buy

Get started with a basic matcha kit (whisk and bowl), or browse the full tea shop. Whatever ratio you settle on, buy matcha by the bowl it makes and its per serving price, never the hype; matcha orders above £35 cost nothing to deliver in the UK.

Reference noted

- Encyclopaedia Britannica: Tea (beverage)

Matcha reading

Continue with usucha vs koicha, matcha latte at home, matcha explained, matcha benefits and ideal water temperatures.

FROM THE CURATOR

teas · Work out the cost per bowl at your chosen ratio. Bigger tins usually beat single sachets on that measure.

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