

Find a home for your beans

Use your own shelf measurements and your usual brewing routine.

My chosen storage spot:

LOCATION CHECK

- ☐ Cool and dry during normal kitchen use
- ☐ Away from direct sun and appliance heat
- ☐ Away from kettle steam and splashes
- ☐ Easy to lift out and return without moving other items
- ☐ Coffee packaging closes securely
- ☐ Regular and decaf are clearly distinguished

CHECK THE FIT BEFORE BUYING

Usable shelf width: _____ depth: _____ height: _____

Container size and room needed to lift the lid: _____

Bag or container I already own: _____

MY SIMPLE DAILY RESET

Close the bag or lid after measuring beans.

Keep storage tools dry and return coffee to its chosen spot.

Follow the roaster and container maker instructions.

Concept planning sheet. No storage life or brewing dose is guaranteed.

Buy, label and rotate

Inventory planning, using the dose you already follow.

MY WEEKLY COFFEE USE

Usual grams per brew: _____ Brews per week: _____

Weekly beans needed (multiply the two): _____ grams

Usual bag size: _____ grams Approximate weeks per bag: _____

Reorder when: _____ Delivery time: _____

Example: 18 g x 14 brews = 252 g per week. This is not a dose recommendation.

CURRENT AND RESERVE COFFEE

Coffee / regular or decaf	Roast date*	Opened	Amount / location

*If supplied. Keep best-by details and roaster instructions with the bag.

One change that will make my next refill easier:

Finish the older supply before refilling. Keep containers clean and fully dry.