MATCHA MIXOLOGY

Your matcha, measured.

Four Ippodo starting points. One practical preparation reference.

ALL FOUR: Sift first. Use preparation water at 80°C / 176°F.

STYLE	MATCHA	WATER	MILK	LIQUIDS*
Classic / usucha	2 g	60 mL	None	
Iced latte	3 g	100 mL	100 mL cold	
Hot latte	3 g	100 mL	100 mL warm	
Thick / koicha	4 g	30 mL	None	

*Measured liquids only: dark green = water; pale green = milk.

Bars compare water + milk, not finished drink volume. Latte: 100 mL + 100 mL = 200 mL before foam or melting ice changes volume.

MAKE IT

Classic: Whisk the sifted powder and water vigorously in an M pattern for 15 seconds. Lattes: Prepare the matcha base the same way. For iced, pour over cold milk and ice; for hot, add warm or foamed milk. Thick: Mix slowly back and forth for 15 seconds.

Measure powder by weight for repeatable portions. Reuse suitable tools you already own. Follow equipment instructions, including minimum liquid and vessel requirements for a frother.

YOUR PREPARATION KIT

- ☐ **Gram scale**
  Weigh matcha powder
- ☐ **Bamboo whisk**
  Mix powder and water
- ☐ **Measuring cup**
  Measure water and milk
- ☐ **Fine mesh sieve**
  Sift before mixing
- ☐ **Heat-safe bowl**
  Leave room to whisk
- ☐ **Thermometer**
  Check preparation water

See optional product picks in the full guide online.

PREPARATION SOURCES: IPPODO TEA

Usucha (Classic Matcha)

Matcha Latte

Iced Matcha Latte

Koicha (Thick Matcha)

Full guide: matchamixology.com/matcha-water-ratio/

Source-based preparation reference. Updated October 20, 2026.