

Hot Beverage Scoopology Chart



Use the following proportions to create the perfect hot beverage anytime.

Use this table as a guide and adjust proportions to your taste preference. This table assumes 8 oz and 12 oz finished beverage sizes.

Color guide corresponds with scoop color. 70 cc or 39 cc scoop instructions are included for your reference.

Product	Hot Liquid	Scoopology		70 cc Scoop	
		8 oz Beverage (use 7oz hot liquid)	12 oz Beverage (use 10½oz hot liquid)	8 oz Beverage (use 7oz hot liquid)	12 oz Beverage (use 10½oz hot liquid)
		Scoops	Scoops	Scoops	Scoops
■ Original Chai 48cc	Water	1	1¾	¾	1
■ Vanilla Chai 48cc	Water	1	1¾	¾	1
■ Ginger Spiced Chai 48cc	Water	1	1¾	¾	1
■ Matcha Green Tea Latte 48cc	Water	¾	1¼	½	¾
■ Matcha Mint Chip 48cc	Water	1¼	1¾	1	1¼
■ Vanilla Bean 53cc	Water	1	1½	¾	1
■ Caramel "Salted Caramel" 53cc	Water	1	1½	¾	1¼
■ French Vanilla Cappuccino 53cc	Water	1	1½	¾	1¼
■ Mexican Spiced Cocoa 53cc	Water	1	1½	¾	1
■ Cocoa'ccino 39cc	Water	1¼	1¾	¾	1
■ Milk Chocolate Mocha 39cc	Water	1¼	1¾	¾	1
■ Mocha Java 39cc	Milk	½	¾	¼	½
■ Ja' Mocha 48cc	Milk	¾	1	¾	¾
■ White Chocolate 53cc	Water	1	1½	¾	1¼
■ Whole Lotta Toffee 53cc	Water	1	1½	¾	1
■ Truly Latte 26.5cc	Milk	¾	1¼	¼	½
				39 cc	39 cc
□ Belgian Style Dark Hot Cocoa 33cc	Milk	1¼	1¾	1	1½
□ Belgian Style Dark Hot Cocoa 33cc	Water	2	2¾	1½	2½
□ Chocolate Truffle Hot Cocoa 33cc	Milk	1	1½	¾	1
■ Chocoholic's Choice 53cc	Water	1	1½	1¼	1¾
□ Sugar Free Chocolate 7.5cc	Milk	1	1¼	—	—
□ Sugar Free White Chocolate 7.5cc	Milk	1	1¼	—	—

Scoop Legend

- 26.5cc 1¼ Tbsp
- 33cc 2¼ Tbsp
- 39cc 2½ Tbsp
- 48cc 3¼ Tbsp
- 53cc 3½ Tbsp
- 7.5cc ½ Tbsp