

Filter Coffee vs Espresso (vsdiff.com)

Attribute	Filter coffee (drip/ pour-over)	Espresso
Brew time	Approximately 2.5-5 minutes	Approximately 20-30 seconds
Brew ratio (coffee:water)	1:15-1:18 (typical)	1:1.5-1:2.5 (typical)
Extraction mechanics	<i>Gravity-driven</i> with longer contact time	<i>Pressure-driven</i> (~9 bar) with short contact time
Typical equipment	Dripper, paper/metal filter, kettle	Espresso machine (pump/lever), portafilter, tamper
Typical grind size	Medium-medium-fine	Fine
Flavor focus	Clarity, bright acids	Concentration, body, crema

Source: <https://vsdiff.com/filter-coffee-vs-espresso/>