HOORVIA ? RICE TO WATER RATIO CHART: PRINTABLE GUIDE FOR EVERY RICE TYPE

Quick Reference Cheat Sheet · US Letter & A4 Printable

Kitchen & Cooking · Sheet #036

Rice Type	Rice : Water Ratio	Cook Time	Yield & Notes
White long-grain	1 : 2	18 minutes	3 cups cooked; fluffy, separate grains
Basmati	1 : 1.5	15 min + 10 min rest	3 cups; rinse first, aromatic
Jasmine	1 : 1.25	15 minutes	3 cups; slightly sticky, fragrant
Sushi / short-grain	1 : 1.2	15 min + 10 min rest	3 cups; sticky for rolling
Brown long-grain	1 : 2.5	45 minutes	3?4 cups; chewy and nutty
Brown basmati	1 : 2	35?40 minutes	3 cups; lighter than regular brown
Wild rice	1 : 3	45?55 minutes	3?4 cups; grains split when done
Arborio (risotto)	1 : 3 to 4	20 min, stirring	3 cups; creamy ? add broth gradually
Parboiled / converted	1 : 2.25	20?25 minutes	3?4 cups; firm, separate grains
Black / forbidden rice	1 : 2	30?35 minutes	3 cups; deep color, chewy bite
Rice cooker (white)	1 : 1	Automatic	Use cooker cup; less evaporation than stovetop

PRO TIP: Rest Is Non-Negotiable: Always rest rice 10 minutes off the heat with the lid on. Resting lets moisture redistribute so the bottom is not wet and the top is not dry ? then fluff with a fork, never a spoon.