

Espresso

Beans



Light Roast:

- Light brown color, matte surface.
- Higher acidity, more delicate flavors.

Medium Roast:

- Medium brown color, slight sheen.
- Balanced flavor, medium acidit.

Dark Roast:

- Dark brown color, oily surface.
- Bold flavor, lower acidity, slightly thicker mouthfeel.

Grind



Grind Size & Extraction Time

- **Grind Size:** Fine, like table salt
- **Ideal Extraction Time:** 20-30 seconds

Tips



Troubleshooting Fixes

- **Irregular pours:** Dry basket, ensure even distribution, clean dispersion screen
- **Too fast extraction:** Adjust grind size finer
- **Too slow extraction:** Adjust grind size coarser
- **Bitter taste:** Reduce extraction time
- **Sour taste:** Increase extraction time

Milk



Milk Steaming Tips

- Start with cold milk
- Position steam wand just below milk surface
- Create a whirlpool effect
- Aim for silky microfoam (similar to wet paint)
- Tap and swirl pitcher to remove large bubbles

Drinks



Espresso Drink Ratio

- **Single Shot:** 7-9g coffee, 30ml water
- **Double Shot:** 14-18g coffee, 50-60ml water
- **Americano:** 1 part espresso, 2 parts hot water
- **Cappuccino:** 1/3 espresso, 1/3 steamed milk, 1/3 milk foam
- **Latte:** 1/3 espresso, 2/3 steamed milk, thin layer of foam

