



ESPRESSO

BREW GUIDE

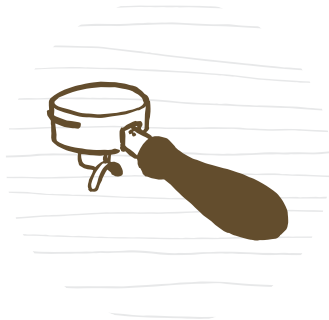
Cafe
Mondo NYC

offee Roasting is not an Option... It's an Attitude

11

ESPRESSO

BREWING GUIDE



YOUR BREWING NOTES:

ESPRESSO

Espresso as a process requires consistency and repeatability. These steps ensure that each espresso pull will be as consistent as possible, so adjustments to the grind and ratio to affect flavor can be tracked as specific variables as closely as possible.

PREPARATION:

1. Remove portafilter from grouphead and flush group.
2. Wipe basket clean and dry.
3. Dose and distribute desired grams of coffee.
4. Tamp consistently, level & ergonomically.
5. Clean loose grounds from portafilter surfaces.
6. Insert portafilter into the grouphead & start the pump immediately.
7. Observe the flow and stop pump appropriately.
8. Serve or use to make espresso-based drink.
9. Remove portafilter and knockout spent grounds.
10. Wipe basket clean and flush group (rinse optional).
11. Return portafilter to grouphead to keep preheated

ESPRESSO DIAL IN GUIDE

There are a number of variables that affect how espresso can taste. The most balanced tasting shots of espresso can be found by following precise brewing specifications and adjusting the espresso grind as needed. Using a scale to weigh the dose of coffee and the output is the espresso and using a timer will ensure accuracy of consistency.

18g of coffee / 38-44g of espresso out / 28-32 seconds

1. Use a scale to dose 18g of coffee into the portafilter.
2. Pull a shot of espresso, and target 40g of espresso weight.
3. Note the time it takes for this espresso shot to pull. If:
 - A. The shot falls between 28-32 seconds, stir, and taste
 - B. If the shot is too fast: adjust the grind finer to slow down the espresso flow.
 - C. If the shot is too slow: adjust the grind coarser to speed up the espresso flow.
4. Adjust to taste by trying slightly different ratios of coffee to water, or adjusting grind to find slightly different espresso shot times.

Be sure to purge coffee from your espresso grinder between adjustments to clear any ground coffee at the old grind size out of the chute.

For more information, guides, and tips, visit cafemondoyyc.com