



# ESPRESSO

## BREW GUIDE

DOSE: 19g

WATER: 42g out

BREW TIME: 25-30 seconds

GRIND SIZE: *Fine*



### STEP 1:

Ideally grind your coffee fresh, to get the best results. Grind out 19g of fine grind coffee into your portafilter, ensuring that you have evenly distributed your coffee.

### STEP 2:

Tamp the coffee down using your tamper, aiming for a pressure where it feels like you can't press any further.

Ensuring that you tamp as level as possible to allow for an even extraction of the coffee.

### STEP 3:

During the extraction the pour should flow smoothly, with the stream of coffee flow resembling mouse tails.

Starting of a golden brown, before turning a blonde colour towards the end of the extraction.

### STEP 4:

You can then either drink this as an espresso, or top up with some textured milk for a flat white, cappuccino, latte or add some chocolate for a delicious mocha.

### STEP 5:

Sit back and enjoy!

