



HOME BREWING GUIDE ESPRESSO

Using an espresso machine is the only brew method that achieves a truly concentrated shot of espresso. Whether you like it neat, or mixed with milk or water, the below guide will help you on your journey to becoming a home barista.

Recommended Recipe

17-19g of coffee / 40 – 60ml of water

Brew Time

24 – 28 seconds (from pressing the button to when the shot stops)

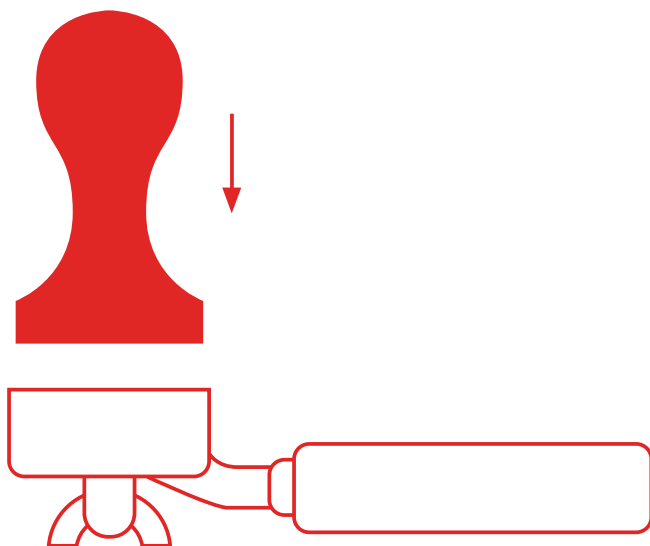
Grind Size

fine



1. Weigh (& grind coffee if using fresh)

Weigh the coffee (18g) and grind your coffee fresh (if not using pre-ground coffee) to a fine grind size, like fine sugar but not powdered.



2. Distribute, tamp & brew

Make sure your group handle is rinsed and dried. Then dose your ground coffee into your basket, and evenly distribute the grinds.

Tamp the coffee firmly, ensuring you maintain a flat even surface (consistent distribution and tamping are key for ensuring even extraction).

Brush any stray grinds away from the top and sides of your group handle.

Flush your group head to remove any build up of old coffee grinds.

Insert your group handle and immediately start the button of your espresso machine (this will prevent any burning of the coffee bed surface prior to extraction) placing your cup under the spouts of your group handle.



3. Knock out & enjoy

Once the coffee had finished extracting, remove your cup and knock out your used coffee grinds. Enjoy!

