

# ESPRESSO

- QUANTITY 19-20g coffee
- BREW WEIGHT 38 45 g
- EXTRACTION TIME. 27-30 seconds
- GRIND fine - adjust to brew time
- FILTER BASKET. 18 g or 20 g VST Basket
- WATER TEMPERATURE 92°-95°C
- WATER PRESSURE. 7-9 bars
- WATER QUALITY < 50 ppm CaCO<sub>3</sub>



Practice creates great results.

Your own espresso decent espresso grinder is essential if you want to get the best result, so you can grind fresh for every espresso and adjust grind size. We also recommend using filtered water as this will increase longevity of your machine and you will get the most flavors out of your min two weeks old espresso beans.

1. Use a scale to measure your dose of coffee and brewed liquid.
2. Distribute the coffee evenly with your finger or tool to ensure the bed of coffee is flat
3. Tamp down the bed of coffee with 10-15 kg of pressure. Be sure to tamp level. This is more important than the pressure. You can use a palm tamper/leveler
4. Adjust your grind size to have the full beverage weight in approximately 27- 30 seconds. Extraction time is controlled by the grind setting. As you grind finer, you increase extraction time.
5. For a more balanced cup, we like to give the espresso a quick stir to mix the layers before drinking. Enjoy!

