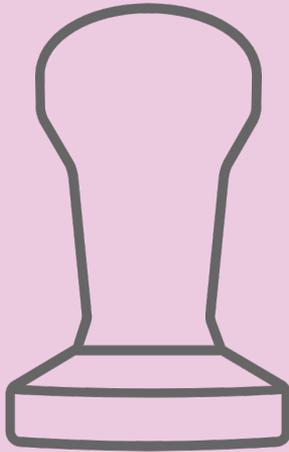


# The AnZa Guide to Home Coffee



Tamping

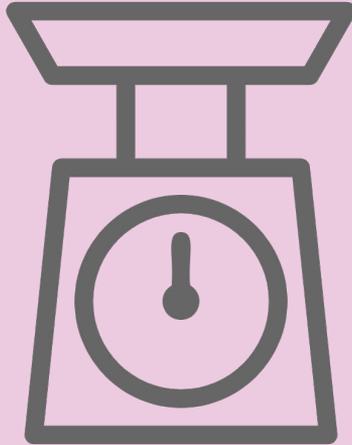
## Why tamping is important:



Tamping compresses ground coffee into a “puck” which resists the water from the boiler flowing through the portafilter. This resistance generates the 9 bar of pressure needed to extract the espresso.

Uneven tamping allows water to exploit an easy route through the puck, resulting in uneven pressure, uneven extraction and a bad espresso shot.

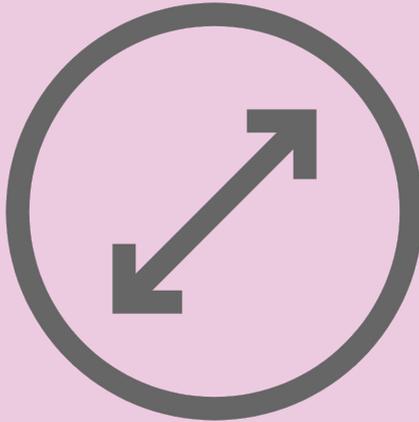
# Quality Tamper



Many espresso machines (including AnZa's) ship with a plastic tamper included.

These do work for some initial machine testing, however for consistently good coffee, a good quality tamper is the way to go.

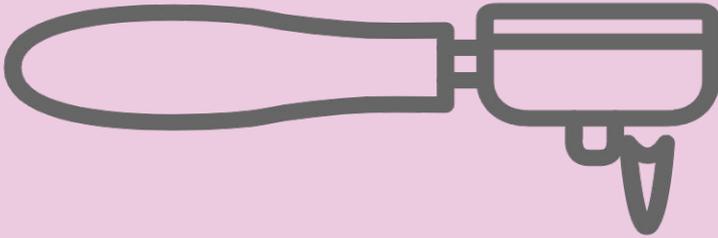
# Tamper Size



Tampers come in all shapes and sizes and it is important to get one that fits snugly into the portafilter basket.

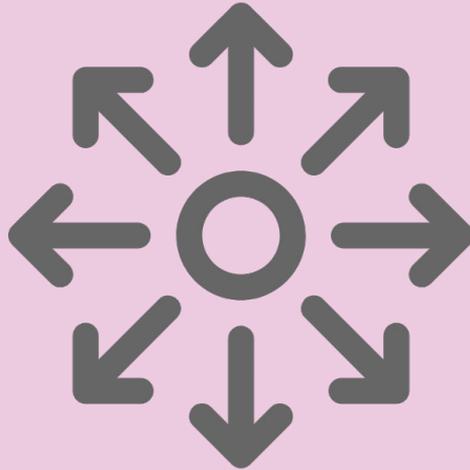
For the AnZa espresso machine, you need a  $\varnothing 58$  mm tamper.

## Clean and Dry



It is important that both the portafilter and tamper are clean & dry before using. This will prevent espresso from sticking to the tamper or inside the portafilter basket. Coffee that sticks to the tamper will make the coffee bed uneven and remove coffee, so dry the tamper and portafilter before using!

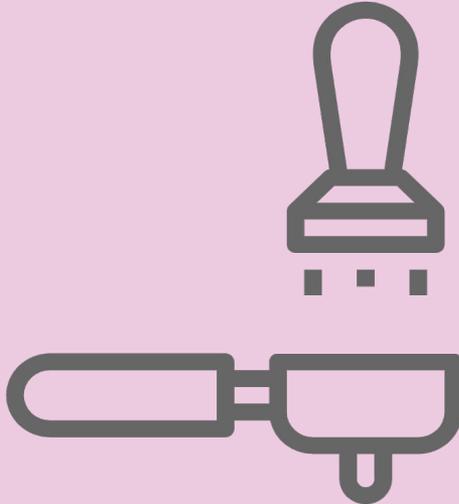
# Distributing the Grounds



Grinders make a mountain of ground coffee in the middle of the portafilter basket. Before you tamp, it is important to evenly distribute the ground coffee.

There are several methods for achieving this. Some swipe with a finger; some gently tap the portafilter with their hand or on the worksurface. There are also plenty of leveling devices out there to try.

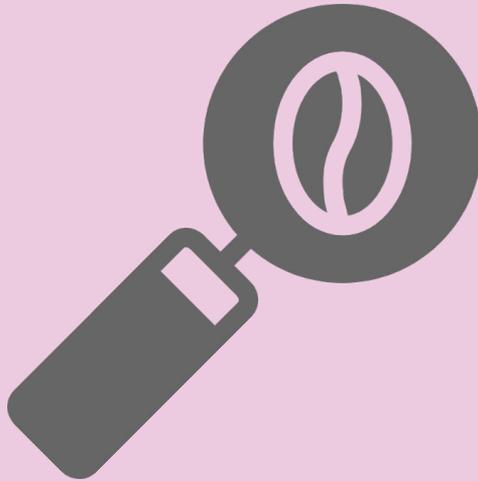
## Tamp your shot



Good tamping benefits from using a flat, even, non-slip surface or a tamping mat. Having a straight arm helps keep the tamper level and visually checking the tamper base against the portafilter will help you judge if you made a level coffee bed.

Next you need to apply a good amount of pressure. A solid tamping usually calls for approximately 30 lbs /14 kgs of pressure to the tamper to compact the coffee grounds. Meeting this exact criterion is easier said than done, so remember that consistency from shot to shot is more important than actual pressure.

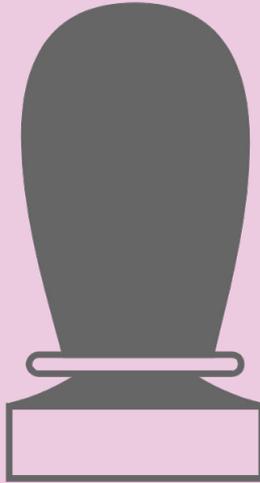
# Practice makes perfect



Tamping can be one of the trickiest parts of espresso making to master. It's a secret skill a barista develops over time. With practice, you'll develop a feel for the applying the proper pressure and soon enough it will become as natural as drinking coffee.

Happy tamping everyone!

# Flat or Convex



Tampers come with two bottom options; flat or convex. Both work great, however, they have some differences. Flat bottomed tampers are great for creating an evenly tamped coffee bed.

Convex bottomed tampers have a little point in the center, which helps push the ground down-and-out, creating a tight seal between the portafilter basket & the coffee grounds.

There are also tamper that click when they are pressed at a preset pressure for those who want absolute consistency.