



Barista Manual



DESERT SUN
★ COFFEE ROASTERS ★

MAKING ESPRESSO

The Steps

1 INSPECT

- ☐ Detach portafilter
- ☐ Discard spent grounds if necessary
- ☐ Rinse and dry portafilter and basket



2 GRIND & DOSE

- ☐ Grind enough coffee for current shot
- ☐ Dispense 18 to 22 grams of coffee into portafilter basket, creating a tidy hill



3 GROOM & TAMP

- ☐ Use a straightened forefinger and cross-distribution technique to sweep excess grounds back into dispenser
- ☐ Use a clean, dry tamper to apply a firm (30 lbs) of level pressure to the grounds



4 PULL THE SHOT

- ☐ Flush grouphead for 2 seconds
- ☐ Reattach loaded portafilter
- ☐ Initiate the shot and start a timer; first drops should appear in 5 to 8 seconds and full shot should pour in about 25 seconds



5 CLEAN

- ☐ Detach portafilter
- ☐ Discard spent grounds
- ☐ Rinse and dry portafilter and basket
- ☐ Return portafilter to grouphead



Parameters

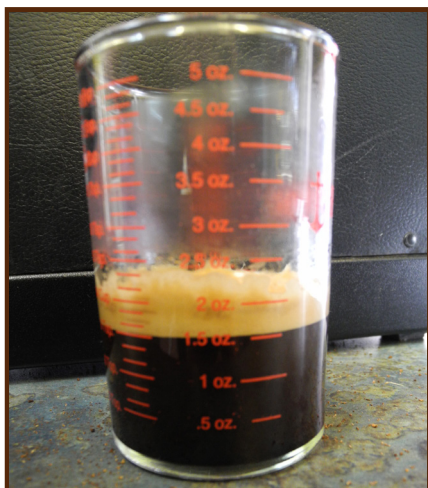
Dose: 18-22 grams

Temp: 190-205 °F (1 bar)

Pressure: 130 psi (9 bars)

Desired Result

1.5 to 2.5 oz of dark brown to light red-brown liquid topped with gold crema that pulls in 25 ± 5 seconds



Troubleshooting

UNDER-EXTRACTED OR QUICK (<20 SEC) SHOT...

- » Ensure proper dose
- » Adjust to finer grind



OVER-EXTRACTED OR SLOW (>30 SEC) SHOT...

- » Ensure proper dose
- » Adjust to coarser grind



STEAMING MILK

The Steps

1 POSITION

- ☐ Fill pitcher 1/3 full with cold, fresh milk
- ☐ Purge and wipe steam wand
- ☐ Position steam wand tip 1/2 inch below milk surface
- ☐ Tilt pitcher at a slight (15 degree) angle



2 STRETCH & STEAM

- ☐ Fully open steam valve
- ☐ Aerate milk ("ch-ch-ch" sound) until pitcher feels warm to the touch (100 °F)
- ☐ Sink wand deeper and steam until pitcher is too hot to hold continuously (140 °F)
- ☐ Close steam valve



3 POUR THE DRINK

- ☐ Purge and wipe steam wand
- ☐ Tap pitcher on counter and swirl milk to remove large bubbles and prevent separation if waiting for espresso to pull
- ☐ Pour milk at a controlled rate, slow enough to keep espresso crema intact, but quick enough to prevent milk separation
- ☐ Note: If there is excess milk, pre-measure to size of drink (e.g. use 1/3 volume of drink worth of fresh milk)



Desired Result

Smooth, consistent micro-foam with a glossy shine, sweet flavor, and no visible bubbles, steamed to 150-160 °F



Troubleshooting

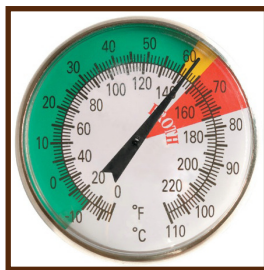
MILK TOO BUBBLY

- » Submerge steam wand deeper
- » Aerate milk for less time



MILK TASTES BURNT

- » Close steam valve earlier
- » Milk scalds at 180 °F and continues to heat after thermometer reads 140 °F



MACHINE MAINTENANCE

Daily Housekeeping

- ☐ **SCRUB:** Use brush to scrub portafilter baskets and grouphead screens and gaskets
- ☐ **BACKFLUSH:** Using blank portafilter disk and espresso machine cleaner, flush each grouphead three times for 10 seconds each (at the end of every day)
- ☐ **RINSE:** Repeat backflush process with water only
- ☐ **PURGE:** Purge and wipe the steam wand; use a pin to clear opening if necessary
- ☐ **DRAIN:** Empty and clean the espresso drip tray
- ☐ **WIPE:** Wipe down all espresso machine surfaces using a clean towel
- ☐ **DRY:** Use a second towel to dry all clean parts
- ☐ **REASSEMBLE:** Reassemble the espresso machine
- ☐ **SOAK:** Soak screens and brass grouphead plate in espresso cleaner.
- ☐ **LONG-TERM:** Replace grouphead screens and gaskets monthly, and change water filter every six months

Additional Resources

The following resources were referenced to create this manual and serve as excellent additional resources:

- » David C. Schomer, *Espresso Coffee: Updated Professional Techniques*
- » Clive Coffee, *The Craft of Espresso*
- » Scott Rao, *The Professional Barista's Handbook*
- » Hiroshi, *Latte Art & Barista Style Book*
- » *CoffeeGeek.com*

ABOUT DESERT SUN COFFEE

At Desert Sun we're passionate about creating great coffee. We use *only* the best **organic** beans purchased directly from small farms through **fair trade** practice. We craft-roast our coffee in small batches and put our heart and soul into each and every one. These are coffees that we love to drink and hope you will too.



Espresso: our most inspired blend. As close to perfect coffee as we may ever achieve. Espresso is about the pursuit of excellence and is by far the most complicated and mysterious of all specialty coffee. Our espresso program has been an evolution since our first batch and continues to be a driving force behind our pursuit of the best organic coffees on earth.

SUNRISE ESPRESSO

Our go-to espresso. Darker roast yet balanced and semi-sweet. Caramel and dark chocolate. A little more rugged in nature, inspired by the Southwest region of Colorado.

VIVA ESPRESSO

Bright and clean with subtle fruit and earthy notes. Incredibly complex with an elegant character. An espresso coffee with finesse. The Burgundy Pinot Noir of coffee.



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