



## WHY USE A SCALE?

### ACCURACY

Though it might be tempting to guess the amount of coffee and water you need, eyeballing is, at best, a recipe for inconsistent flavour. For one thing, a scoop of coffee can vary in density depending on many factors, including the variety, size, and roast of your beans, making volumetric measurements inaccurate compared to weighted measurements. Further, the volume of your espresso can vary widely depending on freshness and roast level, making a scale that much more helpful in seeing your true brew ratio.

### CONSISTENCY AND REPEATABILITY

Using a scale helps you find out where you're making mistakes. It eliminates the mystery of weight and ratio so that you can focus more on pertinent variables, like grind size and coffee origin. Once coffee and water are measured, a scale enables you to repeat this with the same result every time!

