



ESPRESSO GUIDE

Grinder Adjustment.


five
senses
COFFEE

☼ Grinder Adjustment.

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Grind is adjusted in small degrees to achieve a taste balance in our espresso beverages. The following techniques are tailored to adjusting a Mazzer Robur E.



SUGGESTED RECIPE

TEMP	94°
BASKET	20g
IN	22g
OUT	44g
TIME	27-31sec
RATIO	1:2
TDS	8.5-10.5%
EXT YIELD	18-21%

Adjusting the grinder by one notch will change the brew time by 4 seconds.

- 1 notch finer = 4 seconds slower
- 1 notch coarser = 4 seconds faster

METHOD

1. Brew a test shot with the correct dose and yield.
2. Measure the brew time.
3. Calculate the required grind adjustment.
4. Adjust accurately.
5. Purge four double baskets worth of coffee.
6. Brew a test shot at the new grind setting.
7. Taste the espresso if it pours within our target shot time. Adjust, and then purge the grinder if the time was not within our desired range.
- 8a. If the shot tastes sour, and under extracted, adjust the grinder a half notch finer to increase extraction.
- 8b. If the shot tastes dry, bitter, and over extracted, adjust the grinder half a notch coarser to reduce extraction.
9. Sit back, relax and enjoy a perfectly brewed espresso. Then resume service.

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