

A dark blue-tinted photograph of an espresso machine pouring coffee into a white cup. The machine's spout is visible, and a stream of coffee is falling into the cup. The background shows the rest of the machine and a second cup.

BREW GUIDE

Espresso.

 five
senses
COFFEE



Espresso.

BREW GUIDE



Great espresso should be complex, sweet, balanced and clean. But most of all, it should be easy to repeat!

INGREDIENTS & TARGETS

- Temp: 94°-96°
- Basket: 19-22g Pullman basket
- Dose (In): 22g of your favourite Five Senses espresso roast coffee
- Yield (Out): 44g
- Time: 27-31
- Ratio: 1:2

TOOLS

- Espresso machine
- Fresh coffee beans
- Grinder
- Digital scale
- Timer

FIVE SENSES STANDARD RECIPE

TEMP	94°
BASKET	19g-22g
IN	22g
OUT	44g
TIME	28sec
RATIO	1:2

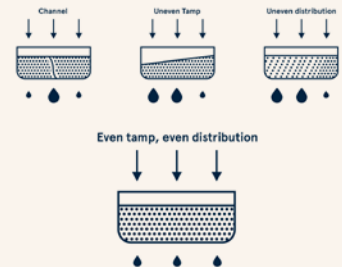
METHOD

1. Heat up your espresso machine.
2. Fill your grinder with fresh coffee.
3. Purge some coffee through to get rid of any old coffee that may be trapped in your grinder.
4. Wipe the inside of your portafilter with a dry tea towel to ensure no channelling occurs as water will always follow the path of least resistance.
5. Weigh your dose. Tare your portafilter, grind your coffee into the portafilter, then weigh your portafilter and coffee. Or use a grinder that weighs your coffee for you.
6. Distribute your coffee to create a nice flat surface, so the water can travel across your ground coffee evenly.
7. Compress the bed of coffee grinds using a tamp. Press firmly with your elbow bent at a 90° angle to ensure your tamp is even.
8. Flush through a few seconds of water which should collect most of the leftover coffee grinds from your previous coffee.
9. Place your portafilter into the espresso machine to begin extraction.
10. Let's brew espresso! Place two cups on a set of scales below your portafilter spouts for two single shots (or one cup for a double shot) and get ready to time your extraction.
11. Start your extraction and hit 'Go' on your timer. Water will pass through your coffee, making its way into your cup.
12. Watch your extraction. The espresso should flow through each spout evenly. We're looking for a dark brown viscous espresso pour that tans out to become lighter in colour and texture, until it eventually becomes almost blonde in appearance and watery in texture.
13. Stop your extraction and timer when it reaches your desired recipe.
14. Your tasty espresso is ready to enjoy. Sit back, relax and sip your deliciously brewed espresso.

FRESHNESS GRAPH



TAMPING AND DISTRIBUTION BASKETS



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