



# ESPRESSO DIAL-IN

## SCALE



## TIMER



## COFFEE



## SHOT CUPS



### PART ONE

#### BASELINE

Choose a starting point. Decide on the ratio you will like to use to brew; ranges for espresso are 1:1.5 - 1:2.5.



A common ratio is 18 grams of coffee into the portafilter with a resulting 36 grams of liquid out in ~30 seconds (a 1:2 ratio).

For Tail Wind, use a 1:2.2 ratio or 18g coffee:39g shot

#### COFFEE VOLUME

Zero a scale with a portafilter on it. Grind your coffee into that same portafilter and weigh to confirm 18 grams coffee, or desired dose.

#### INITIAL PULL

Pull your first shot with espresso cups on a zeroed scale, stopping the brew just prior to your final weight (if using a manual machine).

Take note of the result. If the 30 gram shot pulls too quickly (<30 seconds) the grind needs to be finer. Too long? The grind needs to be coarser.

#### ADJUST

Adjust your grind size in small increments. Pull a shot after each change, until the desired weight in/weight out and time are achieved.

Auto volumetric machines may need water dose adjusted.

## QUESTIONS?



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### FINE TUNE

#### STEP 1: SET A BASELINE RECIPE

Choose a starting point with dose (coffee in grams), yield (espresso out in grams), and time (extraction time in seconds).

Example: 18g in, 36g out, in 25-30 seconds; don't be afraid to experiment!

#### STEP 2: GRIND SIZE ADJUSTMENT

If espresso is too fast (under-extracted, sour, weak) → Finer grind.

If espresso is too slow (over-extracted, bitter, heavy) → Coarser grind.

#### STEP 3: CHECK DOSE & DISTRIBUTION

Use a consistent coffee dose (weigh before brewing).

Evenly distribute coffee in the portafilter to avoid channeling (water finding weak spots) and causing over/under extraction.

#### STEP 4: TAMPING CORRECTLY

Apply even pressure with a level tamp to ensure uniform extraction.

Inconsistent tamping causes uneven water flow and bad shots.

#### STEP 5: MONITOR YIELD & EXTRACTION TIME

Aim for the target brew ratio and time (e.g., 1:2 ratio in 25-30 sec).

Adjust grind size, dose, or yield if extraction is too fast or too slow.

#### STEP 6: TASTE & FINE-TUNE

Sour? → Grind finer, increase brew time.

Bitter? → Grind coarser, reduce brew time.

Weak? → Increase dose or adjust yield.

Repeat until the espresso tastes balanced, sweet, and full-bodied.

## QUESTIONS?

**Tail Wind recommended recipe:**

1:2.2 ratio, 18g:39g

Brew time: 30 seconds

Brew temp: 201F-202F

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