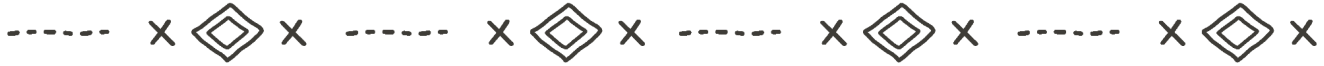


Tapestry

COFFEE



Espresso Tasting Cheat Sheet

Bitter <-----> Sour
0 1 2 3 4 5 6 7 8 9 10

To reduce bitterness,
reduce dosage

To reduce sourness,
increase dosage

Variables for dialing in espresso

Dosage - Grind Size - Water Temperature - Water Input

Dosage

The amount of ground coffee going into the portafilter
Dosage is the micro adjustments to the taste of the shot
The target numbers for dosage are 17 grams to 18 grams

Grind Size

The size we are grinding the beans down to
Grind size most directly impacts the extraction time
The target extraction time is between 27 - 33 seconds

Finer = smaller = sand

Coarse = larger = rocks

On our grinder, coarse is to the right/ bigger numbers, finer is to the left/smaller numbers

Our grind size is typically a notch or two below 3 to 3.5

Water Temperature

The water temperature used for extracting espresso

Typical range is 197°F and 205°F

The lighter roasted the coffee, the higher temperature used

Water Input

The amount of water used in the extraction process

There is typically around 20% loss due to puck saturation

The end weight of the shot of espresso should be around a 1:2 ratio of the dosage

I.e. 17 g = 34 g shot of espresso

Dialing in Process

Pull a shot, is it between 27 seconds and 33 seconds?

Yes
The grind size is most likely already ok!

If the shot extracted in under 27 seconds,
go finer on the grind size

If the shot extracted in over 33 seconds, go
coarser on the grind size

No

Adjust until the shot is within 27 - 33
seconds

Now move to tasting espresso

If the shot tastes sour, increase dosage
slowly by .1 or .2 until it feels balanced
between sour and bitter

If the shot tastes bitter, decrease dosage
slowly by .1 or .2 until it feels balanced
between sour and bitter

You should now have a tasty shot of espresso that is pulling between 27 - 33 seconds!

Remember:

Finer grind = more contact time = more extracted and stronger
Coarser grind = less contact time = less extracted and weaker
Target is 27 - 33 seconds

Once you have locked in grind size, taste espresso:
More dose = more espresso = towards bitter on spectrum
Less dose = less espresso = towards sour on spectrum

Bitter is tasted on the back of the tongue
Sour is tasted on the sides of the tongue

Good espresso =
In the middle of the spectrum between bitter and sour
Heavy or syrupy body
Noticeable sweetness
Notes of fruitiness or citrus acidity