

Glossary

Bloom

The first pour of the water into the bed of coffee grounds

Dose

The amount of ground coffee that you are using, weighed in grams

Drip

When water passes through coffee during the brewing process

Extraction

The amount of time you are extracting the coffee with the water, or the total brew time of the coffee

Fermentation

The natural occurrence of microbes affecting the coffee before and during the processing

Grind

The degree at which coffee beans are ground. Finer grounds will increase the extraction time; Coarser grounds will decrease the extraction time

Honey Process

When the coffee fruit is skinned, but the mucilage of the fruit is left behind to dry onto the bean (Also known as pulped natural process)

Immersion

When coffee and water sit together while brewing (such as cold brew or Turkish coffee)

Micro-Foam

The texture of steamed milk. Achieved through the perfect combination of stretching and texturing

Processing

The method with the farmer or processing facility uses to take the coffee bean from the actual fruit of the coffee plant that is initially harvested

Natural Process

When the coffee fruit is dried onto the bean (Also known as dry process)

Steam Wand

A small solid metal pipe usually sticking out from one end near the coffee shower head or group head on an espresso machine.

Stretching

The process of using the steam wand to increase the milks volume while steaming milk

Texturing

When you use the steam wand to “whirlpool” the milk and mix it together while steaming milk

Yield

The end weight of the beverage after water has been added

Washed process

The most widely used process, with the coffee bean being picked from the fruit, washed, and dried