

HONEYBIRD COFFEE

VISUAL BREWING GUIDE



All recipes (except the Magic 1:1 DBL RIZ) are based on a 1:2 brew ratio.
Where 20g of extracted espresso is used; that's 10g ground coffee and 20g extracted, and 20g ground with 40g extracted.

ESPRESSO (short black)

80ml cup
20g extracted espresso



DOUBLE ESPRESSO (doppio)

80ml cup
40g extracted espresso

LONG MACCHIATO

180ml cup
40g extracted espresso
20ml milk
2tsp foam



SHORT MACCHIATO

80ml cup
20g extracted espresso
10ml milk
1tsp foam

PICCOLO

80ml glass
20g extracted espresso
45ml milk
15ml foam



LONG BLACK

180ml cup
40g extracted espresso
120ml water
Optional 1 ice cube

FLAT WHITE

200ml cup
20g extracted espresso
140ml milk
30ml foam



LATTE

180ml glass
20g extracted espresso
120ml milk
80ml foam

CAPPUCCINO

200ml cup
20g extracted espresso
120ml milk
80ml foam
Choc dust



AFFAGATO

200ml cup
40g extracted espresso
1 scoop ice cream
Choc dust

CHAI LATTE

180ml glass
2tsp chai
120ml milk
60ml foam
Optional cinnamon dust



MOCHA

180ml glass
20g extracted espresso
1tsp choc powder
120ml milk
60ml foam
Choc dust



HOT CHOCOLATE

180ml glass
2 tsp choc
120ml milk
60ml foam
Choc dust



MAGIC

180ml glass
1:1 20g extracted espresso
(DBL RIZ)
130ml steamed milk
30ml foam



ICED LATTE

500ml cup
half fill with ice
top up with milk
30g extracted espresso



ICED MOCHA

500ml cup
half fill with ice
top up with milk
20g extracted espresso
20g solute choc powder
dissolved in the coffee



ICED CHOCOLATE

500ml cup
half fill with ice
top up with milk
40g solute choc powder
dissolved in 30g of hot water



ICED CHAI LATTE

500ml cup
half fill with ice
top up with milk
30g chai powder dissolved in
30g hot water



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