

DEDICATED TO COFFEE



The Espresso Shot

An espresso is a very fine ground coffee, that is extracted under high pressure and temperature in an espresso machine.

We need:

- an espresso machine
- an espresso grinder
- a tamper
- a dishtowel
- an espresso cup
- and an espresso roast

The process:

1. remove the heated port-a-filter and wipe it
2. grind coffee into the port-a-filter
3. distribute ground coffee evenly and press on straight
4. flush the brewing unit
5. clamp the port-a-filter and start brewing directly
6. place a heated cup under the outlet
7. when the flow becomes light colored end the brewing process

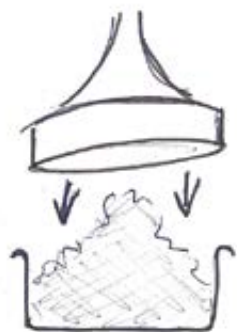
Some explanations:

re. no 1: In a cold port-a-filter water cools down. At the beginning the espresso extraction will be too cold. First drops in the cup will be re-heated from the following espresso and get bitter.

re. no 2: Due to it's increased surface area ground coffee loses it's aromes very fast. The result is a flat and rank coffee.

re. no 3: Even and straight tampering for an even extraction. Water always chooses the way of least resistance. With eneven compressed ground coffee you get „channels“ (less resistance) through which much water flows. The coffee gets over-extracted. Areas with little flow rate can not release all aromas, oils etc - the coffee gets under-extracted.

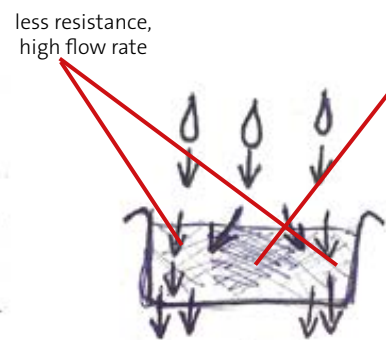
zu 4. Relieve the strainer from coffee residuals and let overheated water off the machine.



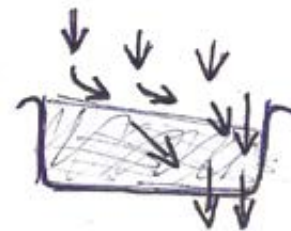
uneven distributed ground coffee



uneven compressed



uneven extraction



uneven extraction due to inclined tampering

