

*„EK43 makes
coffees taste
their best!“*



EK43

**Most uniform
particle sizes**



The professional art of grinding
since 1924

Extract like Matt

COFFEE SHOTS ON THE EK43

Grinding my coffee with the MAHLKÖNIG EK43 I am able to achieve a much higher extraction with more sweetness and complexity, and less dryness and bitterness.

I aim for a TDS around 1.35% and an extraction yield of 23-24%.

If I would aim lower, my coffee won't display as much sweetness. A delicious and high extraction is one of the biggest advantages of this brewing method combined with the EK43.

Since discovering the MAHLKÖNIG EK43, I've been brewing coffee at much higher levels of extraction. I've discovered sweetness, aromas and clarity that I didn't think possible. Most grinders cannot extract coffee above 20% without displaying severe dryness or bitterness. The EK43 can hit 22% on a bad day. This may seem trivial, but it's really important. It means the coffee is being extracted more evenly; allowing you to get a delicious and focused flavour in the intensely sweet higher-registers of extraction yield.

EK43 – The only grinder for high extraction



for



Matt Perger, World Brewers Cup Champion 2012

Barista

23yrs old, used his first MAHLKÖNIG grinder at Market Lane Coffee in Melbourne.

For the World Brewers Cup in Vienna he chose the EK43 thanks to a recommendation by the Canadian Brewers Cup champion, Anthony Benda.

Already at his age, Matt's vita contains some interesting entries:

- Regional Barista Champion (New South Wales) 2009
- Barista at The Source Espresso Bar, Mosman Sydney 2009
- Barista at Market Lane Coffee, Prahran Melbourne 2010
- Roaster and Barista at Axil Coffee Roasters 2011
- Australian Barista Champion 2011
- World Barista Championship 3rd Place 2011
- Head of Coffee at St Ali 2012 - present
- Australian Brewers Cup Champion 2012
- World Brewers Cup Champion 2012
- Australian Barista Champion 2013
- World Barista Championship 2nd Place 2013



Matt Perger about the EK43:

*„It makes better tasting coffee
than any other grinder I've encountered.“*

*„The EK doesn't hold any coffee grinds around the burrs,
has an infinite grind adjustment and is super quick.“*

*„The EK43 is better for a number of reasons,
the best reason - of course - is sweeter, more aromatic and more transparent coffee.“*

***„The EK43 has an extremely
small spread of particles which
enables the barista to extract
coffee much higher than with
other grinders!“***

*„You will notice much more sweetness and a clarity
of flavour unlike any other grinder.“*

*„I would recommend anyone to buy an EK43:
For baristas, it will make „dialing in“ much quicker and easier.
For cafe owners, your product will taste better and the baristas will be wasting less coffee.“*

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