

# Espresso Brew Guide



## Parameters:

**17g coffee in +/- 1g**

**20 second extraction +/- 4 seconds**

**45g out +/- 10g**

**Ratio: 1:2.5 - 1:3.2**

1. Turn espresso machine on and allow to warm and pressurize.
2. **Finely grind a defined amount** of coffee into a warm, clean, and dry portafilter **basket**.
3. **Evenly distribute** the coffee within the portafilter basket.
4. Evenly and forcefully tamp down the coffee into a level, compressed puck with a tamper.
5. Gently attach the portafilter into the group head.
6. Place cup under portafilter.
7. Allow the **hot, pressurized water** to begin **flowing** through the group head by engaging the button, switch, or lever on the machine.
8. Stop the water at the **desired volume or elapsed time** (this may happen automatically).
9. Set finished espresso aside for further preparation.
10. Remove portafilter from group head.
11. Purge water through group head to rinse away old coffee.
12. Knock out compressed puck from portafilter basket into knock box or trash can then wipe portafilter with clean dry towel to remove additional used coffee grounds.

*(Bold font indicates a variable in the process) \**