

Step 1



Grind Size - Fine

(Recommend grind freshly for better aroma and flavour)

Step 2



Water Temperature - 90°C-94°C

Step 3



Coffee:Water Ratio

1 Shot 

9g-18ml

2 Shots 

(18g-36ml)

Step 4



- Use your scale
- Add ground coffee
- Follow the recipe

	1 Shot	2 Shots
Dose	9g	18g
Yield	18ml	36ml
Extraction	18-21secs	25-28secs

Under Extract - Sour and aggressive - grind finer

Over Extract - bitter and watery - grind coarser

Perfect extraction - sweet, syrupy and mellow