



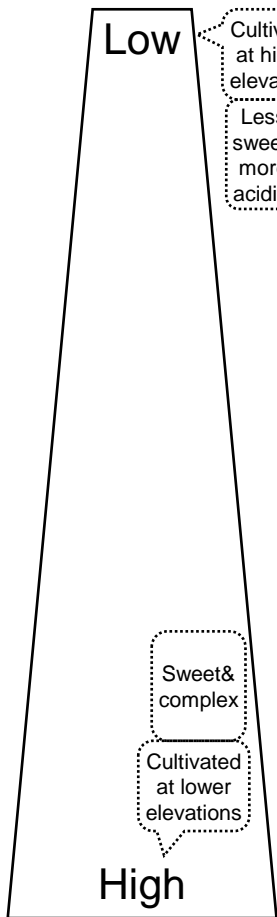
Roast

Dark

Medium

Light

Bean Density

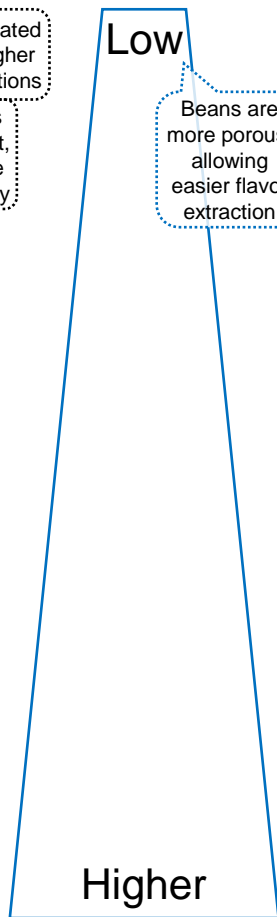


Cultivated at higher elevations
Less sweet, more acidity

Sweet & complex
Cultivated at lower elevations

Beans from higher elevation are less sweet and more acidic
Dark → conical burrs
Light roast → tougher to grind, requires high quality flat burrs

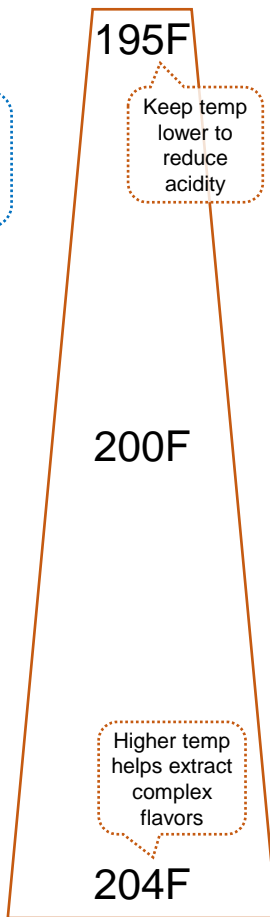
Residual Moisture



Beans are more porous, allowing easier flavor extraction

The more beans are roasted, the less moisture remains & the more porous they are. This leads to easier extraction

Brew Temp

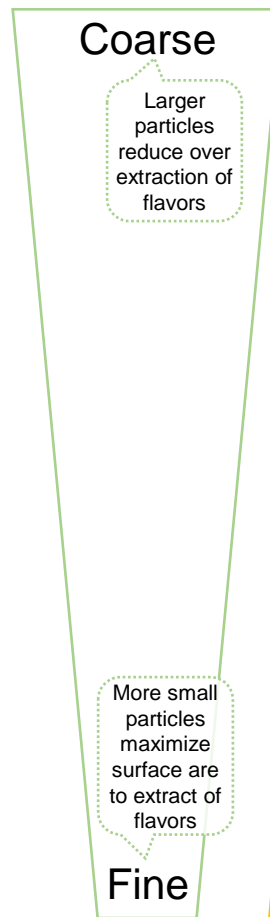


Keep temp lower to reduce acidity

Higher temp helps extract complex flavors

1 Set brew temperature
Dark → Brew at lower temp
Light → Brew at higher temp

How to Grind

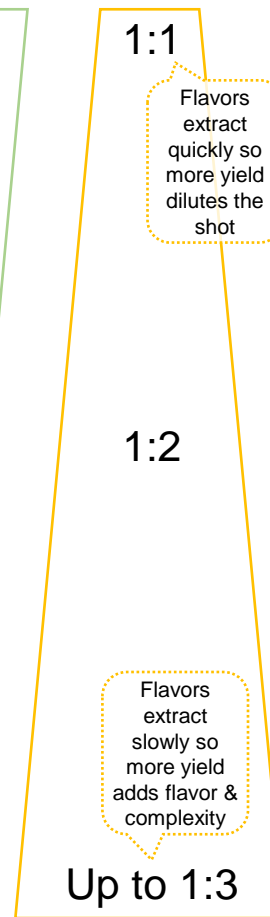


Larger particles reduce over extraction of flavors

More small particles maximize surface area to extract of flavors

2 Choose grind setting
Dark → Grind coarser
Light → Grind finer

Yield Ratio

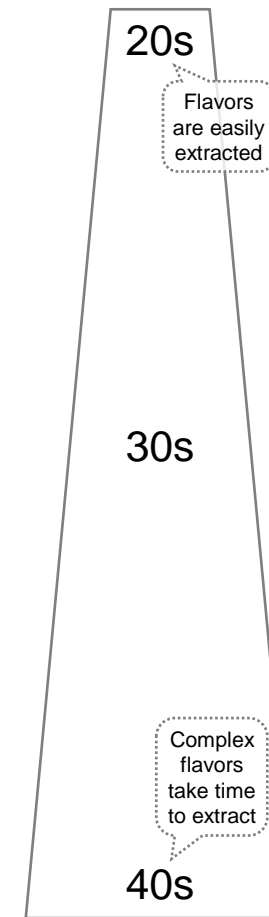


Flavors extract quickly so more yield dilutes the shot

Flavors extract slowly so more yield adds flavor & complexity

3 Determine Dose-Yield Ratio
Weigh the dose & determine target yield

Extraction Time



Flavors are easily extracted

Complex flavors take time to extract

4 Understand Target Time
Dark → Brew less time
Light → Brew for longer

5 Good starting points:
Dark → 20g dose; 20g yield in 20-24s
Medium → 20g dose; 40g yield in 28-30s
Light → 18g dose; 42g yield in 38-42s

6 Adjust for taste!

