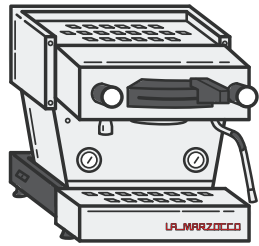


what you'll need for this lab



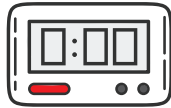
espresso machine



espresso demitasse



scale



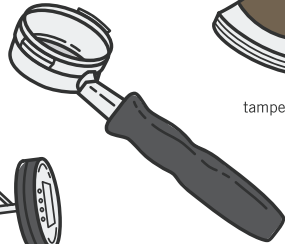
timer



tamper



two different espressos



portafilter



thermometer



espresso grinder



la marzocco home labs

— 1.60
— 1.50
— 1.40
— 1.30
— 1.20
— 1.10
— 1.00
— 0.90
— 0.80

brew ratios

14 15 16 17 18 19 20 21 22 23 24 25 26

1

lab #1: brew ratios

the idea:

There are many variables that we can affect when brewing espresso. The major ones we think about are Brew Ratio, Brew Time and Brew Temperature. The goal is to use these variables to create a beverage that has a balance of acidity, sweetness and bitterness.

In this Lab, we're exploring Brew Ratios. Together, we'll observe the effects of different Brew Ratios on two different coffees. We encourage you to invite friends over to share your tasting observations together.

aim / objective:

To observe the affects of different brew ratios on two different coffees.

apparatus / materials:



- Espresso machine
- Espresso grinder
- Scale (preferably to the tenth of a gram)
- Timer
- 17 gram portafilter basket
- Coffee #1 – More fully developed roast for espresso (Stumptown Hairbender, Counter Culture Big Trouble, Intelligentsia Black Cat, Olympia Big Truck, or similar)
- Coffee #2 – Less fully developed single origin coffee (Stumptown Chelbessa, Counter Culture Idido, Intelligentsia Kurimi, Olympia Sweetheart, or similar)

If you are a part of our Espresso Subscription, we have the perfect two espressos from Olympia Coffee for you: Coffee #1: Big Truck Blend, Coffee #2: Sweetheart.

cont. on next page →

← cont. from prev. page

method / procedure:

Cup A - 1:1

1. Starting with Coffee #1 dose 18 grams of coffee in your portafilter and pull a shot, stopping when you have 18 grams of espresso liquid in your cup. You should try to achieve this in 27 – 30 seconds.
2. Adjust the fineness of your grind until you are pulling a shot within this window of time.
3. After you have pulled this shot use the attached sheet to record your taste observations in the Cup A 1:1 ratio section.

Cup B - 1:2

1. Adjust your grind coarser and purge your grinder of the old grind setting. Dose 8 grams and stop the shot when you have 36 grams in your cup. Again, you should try to achieve this 1:2 ratio in 27 – 30 seconds.
2. Adjust your grind until you hit these parameters.
3. Record your taste observations on the attached sheet in the Cup B 1:2 ratio section.

Cup C - 1:3

1. Adjust your grind coarser and purge your grinder of the old grind setting. Dose 18 grams and stop the shot when you have 54 grams in your cup. Again, you should try to achieve this 1:3 ratio in 27 – 30 seconds.
2. Adjust your grind until you hit these parameters.
3. Record your taste observations on the attached sheet in the Cup C 1:3 ratio section.

Repeat steps for Coffee #2.

follow up questions:

- What was your preferred brew ratio for Coffee #1?
- What was your preferred brew ratio for Coffee #2?
- What is your theory on why these tasted different?
- Is there a brew ratio that works better for different coffees?

Please share your results and thoughts on our blog in the comments.

lamarzoccohome.com

notes:

* Use our "How to Taste Espresso" Blog Post to help navigate what you're tasting.
Visit home.lamarzoccousa.com/how-to-taste-espresso