How to Make Espresso

Poster for the bar or kitchen · print on A4 or A3

18 g	36 g	25–32 s	93 °C
ground coffee	in the cup · 1 : 2	extraction	water

6 steps

1. **Flush** the group and wipe the portafilter dry.
2. **Grind and weigh** 18 g of coffee.
3. **Distribute and tamp** level, without twisting.
4. **Lock in and start** straight away so the coffee does not overheat.
5. **Stop at 36 g** and check the time.
6. **Taste and adjust** the grind.

Dialling in

Tastes	Flows	Do this
sour, thin	fast, under 22 s	**grind finer**
bitter, astringent	slow, over 35 s	**grind coarser**
hollow, watery	on time	**increase yield by 2–4 g**
burnt	on time	**shorten yield or lower temperature**

Steam milk to **55–65 °C**. Wipe and purge the wand after every use.