



CH. II: ESPRESSO STANDARDS

ESPRESSO

We divide the espresso training into 2 parts – standards and methods of production. The standards are the building blocks that the methods of production are built with. We will constantly reference the standards in the MOPs, so please familiarize yourself with the standards.

Redline Espresso Standard

Use Redline that is 4-10 days from the roast date indicated on the bag.

In a double basket, dose 17g-19g of espresso. In a triple basket, dose 21g-23g.

A double shot of Redline is best at 1.5oz-2oz at 22-26 seconds.

Set your espresso machine's brew temperature as close as possible to 201 degrees.

Keep your espresso hopper filled to the top and the tamper on the hopper lid.

Keep your dosing chamber completely empty between shots.

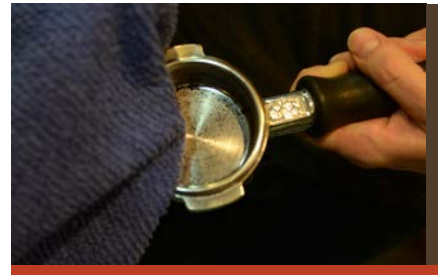


Notes:



1

Empty the portafilter in the knockbox, then quickly wipe the basket clean and dry with a dry bar rag.



2

Grind and fill your portafilter to 1/8" above the top of the basket. In a double basket, this should be equivalent to 17g-19g. In a triple basket, this should be equivalent to 21g-23g. Make sure that you are using the same amount of coffee +/- .5g every time. Consistency is important.



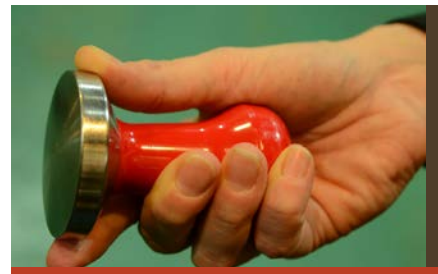
3

Shake the portafilter slightly to level the grounds in the basket. This will distribute the grounds equally throughout the basket.



4

Grip the tamper the way that you would hold a doorknob – where the handle of the tamper is in the palm of your hand, and the tips of your thumb and index finger should rest on the top edge of the tamping surface.



Notes:



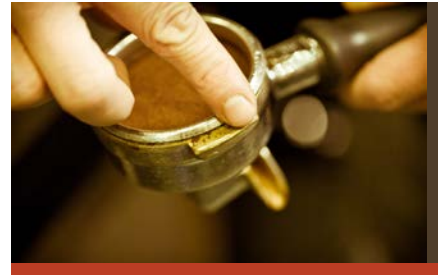
5

Place the tamper into the basket exactly parallel to the surface of the basket. Press down on (tamp) the coffee with 30#-40# of pressure. Calibrate yourself by tamping on a floor scale to get a sense for what 30#-40# feels like. Use the same pressure consistently.



6

After tamping, wipe the rim of the basket and the 'wings' of the portafilter to remove any excess coffee.



7

Before reinserting the portafilter, run approximately 2oz of water from the group head of the espresso machine. This will purge any grounds or oils stuck to the screen.



8

Gently insert and tighten the portafilter into the group. Put a cup under the portafilter, then begin your shot and your timer immediately. Do not hesitate, as the coffee is baking against the screen once the portafilter is in place.

Notes:



9 Watch your shot carefully.

YOU ARE LOOKING FOR 1.5OZ-2OZ OF BREWED ESPRESSO IN 22-26 SECONDS.

A The shot should take a few seconds to get started.



0-10 seconds

B Then will produce a thick, glossy, dark-brown stream.



10-20 seconds

C The color of the stream will lighten over the period of the extraction. Once the stream is a blonde color. The coffee has given everything that it has to give, and the shot is done.



20-26 seconds

Notes:

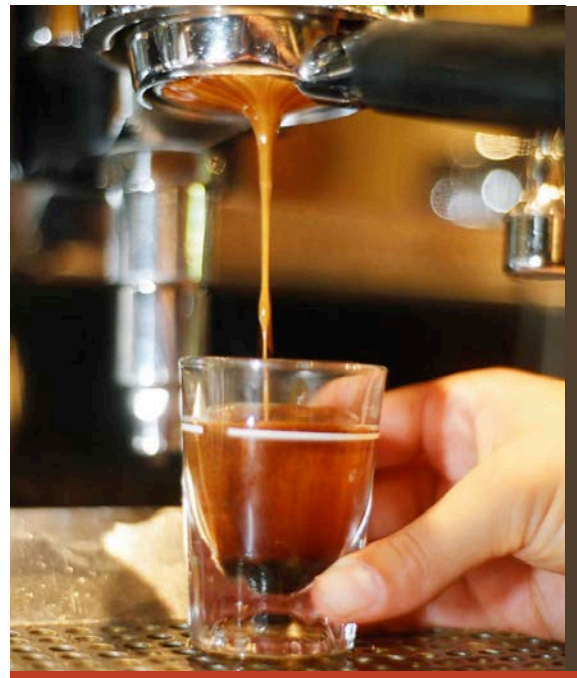


10

After you've brewed the espresso, dump out the spent espresso grounds 'puck' into the knock box immediately. Do not keep spent grounds in your portafilter



In the end, you should have a shot that looks like these images. 90% reddish brown crema. 1.5oz-2oz total shot volume, extracted over 22-26 seconds.



It looks great, but how does it taste? Redline has flavors of chocolate, wine, spice, and honey. In milk, Redline becomes even sweeter with notes of caramel and chocolate.

Notes:
