

Espresso Brewing

Time: ~0:30 sec • Ratio: 1:2 • Water: ~93°C

You'll need

- Espresso machine, portafilter & basket, tamper, scale, grinder, cup.

Recipe (example)

- Dose 18 g → Yield 36 g in ~25–32 seconds (from pump start).

Steps

- Purge grouphead, dry basket. Grind fine, dose 18 g. Distribute evenly; tamp level.
- Lock in. Start the shot and the timer. Aim for 36 g liquid espresso by ~30 s.
- Stop the shot, swirl, taste.

Dial-in tips

- Runs too fast (thin/sour)? Grind finer or increase dose.
- Runs too slow (bitter/ashy)? Grind coarser or reduce dose.
- Channeling signs: spurts, early blonding—improve distribution & tamp.