

# COFFEE GUIDE



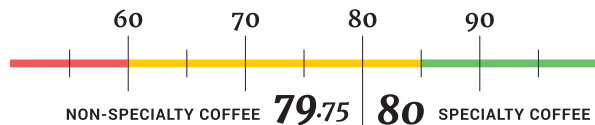
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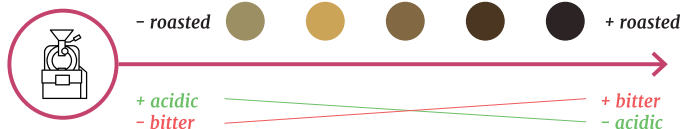
## What is the SCA classification?

Green coffee is bought and sold commercially according to its quality. It must be rated by a professional coffee taster (Q grader) who scores the coffee, depending on the presence or absence of defects, in the following way:



## Roasting

There is only one method for enhancing the quality of a specific coffee: the way in which the green beans are roasted.



After roasting, the coffee should be stored at a constant cool temperature in order to not affect the quality. As long as the packet remains closed, the coffee will stay fresh for about three months. Once the coffee packet has been opened, after a maximum of 10 days it will lose most of its best organoleptic qualities.



**BREWING**  
peak flavour:  
4/28 days



**ESPRESSO**  
peak flavour:  
8/10-28 day

✓ Temperature 10-25°C ✗ NO moisture

## The coffee packet

**ESPRESSO** It's always best to try to open the pack of coffee beans just a few minutes before using.

**FILTER** It's always best to preserve the gas inside the beans as much as possible by opening and closing the pack only when necessary.



**ESPRESSO**  
30-120S  
of degassing



**FILTER**  
immediately before  
grinding

## Grinding

To maintain the freshness and flavour of the coffee it should always be freshly ground immediately before brewing because after 15 minutes 75% of the flavour is lost.

It's recommended you use a special coffee grinder (manual or electric) at a low speed, with titanium-coated steel burrs and a consistent grind.

Types of grind used for different extractions:



**Espresso**  
fine



**Pour over / Filter**  
medium fine



**French press**  
medium coarse

## Brewing

**ESPRESSO:** between 20- 30 seconds; water pressure 9 bars; temperature between 90°C and 95°C (depending on the coffee and the roast: the lighter the coffee, the greater the necessity to use a higher temperature).



**Time:** between 20 and 30 seconds there is a slow transition in the coffee from greater acidity to more bitter



**Pressure:** 8-10 bars



**Temperature:** 90°C for a dark roast coffee (or grown at lower altitude/less density) 95°C for lighter roast coffee (or from higher altitude/greater density)

Steps:



grinding



dosing/  
levelling



tamping



cleaning the edge  
of the portafilter



inserting and  
brewing

**FILTER:** between 2.5 and 4 minutes; preinfusion/blooming about 30 seconds, water should be double the weight of the ground coffee; extraction, water temperature 92°C-96°C; pouring slowly and in a circular manner using a kettle/jug with a narrow swan-necked spout. The recommended quantity (dose) is 14 -16 gr of coffee per 250 g of water according to taste.

+ dose = + body + acidity

- dose = - body + bitter



**Grind**  
15gr ± 1g



**Water  
temperature**  
92°-96°C



**Pre-infusion**  
30-40 seconds



**Pouring with a  
gentle circular  
motion**



**Infusion total**  
3-4 minutes

## Water

Water is the means of extracting the various flavours and aromas from the coffee during brewing which result in the drink being pleasant or not.

**ESPRESSO:** 90 % water



**BREWING:** 98.5 % water

The chemical composition of the water used is fundamental for effective extraction.

**FILTER:** We recommend using bottled water or water from a filter jug to make filter coffee.

**ESPRESSO:** We recommend using treated water that has the characteristics listed below.



- ✓ fixed residue: 40-125 mg/L, calcium carbonate and magnesium 40-60 mg/lit
- ✓ no chlorine
- ✓ odourless
- ✓ pH 7 ± 1

## General advice for cleaning and maintenance

**The burrs of the coffee grinder, hopper, and doser chamber** (where present) should be cleaned with a recommended product twice a week.

**Espresso machine:** Backflushing and cleaning of portafilter/filter basket should be done every 24 hours with the appropriate recommended products (no caustic soda or famous brand household cleaning products!).

We recommend:

- IMS Competition filter baskets and filters because they guarantee optimal extraction.
- Changing flat burrs every 300kg and conical burrs every 700-800kg.
- Changing seals, shower screen, and filter basket every six months.

We recommend using cleaning products from Puly/Coffee Clean.



**72 hr**

**Coffee grinder:** Hopper and doser chamber (where present) should be cleaned using appropriate products



**24 hr**

**Espresso machine:** Clean filter, portafilter, shower screen and backflush

**Brewing equipment:** should be thoroughly cleaned and dried after every use.

- manual coffee grinder = no need to change parts