The art of excellent coffeemaking

FRANKE

# CHECKLIST

## The perfect Espresso

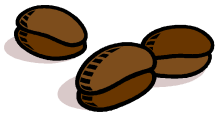
Q $

My best ...

**q** Roasting

- according to your needs

... coffee is



**q** Grinding

- too fine increases the brewing time
- The coffee will be bitter and rough
- too coarse decreases the brewing time
- The coffee will be sour and bland

... position is

**q** Coffee amount

- 8 - 10 Gramms
- Depending on cup size

... quantity is

**q** Brewing time

- 14 - 20 Seconds
- The coffee needs this time to reach the perfect brewing

... timing is

**q** Water pressure

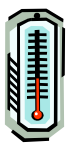
- 8 - 10 Bar

... pressure is

**q** Temperature

- 82 - 89° Celsius
- Measured at the outlet

... heat is



**q** Water quality

- hardness 7° - 8°dGH / 3° - 7°dKH
- pH-Value 6.8 – 7.2

... note is