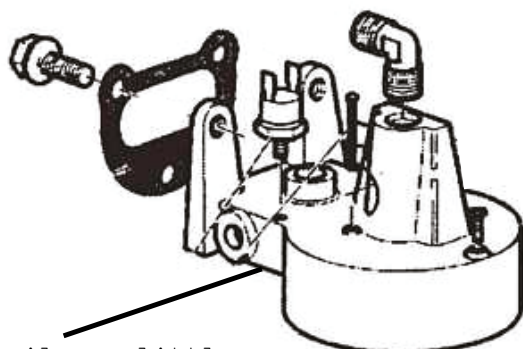


COFFEE SHOT 101

Tips and tricks



Typical recipe:

Dose	Beverage	Brew Time
18g	320g	45sec

TDS	Extraction
1.35%	24%

You can set your boiler a little lower than normal. The large brew ratio means that average brewing temp is higher than a regular espresso. Try 89-91C.

A 10 second 'pre-infusion' with 40g of water will promote even saturation, make increased extraction easier, and also reduce the amount of crema.

Grind your coffee with the Mahlkonig EK43. You'll be able to achieve much higher extraction with more sweetness and complexity, and less dryness and bitterness.

If you've made a lot of espresso before, the flow rate can be a bit scary. But don't worry, spouts are optional!

Don't forget to clarify your sample with a syringe filter before measuring TDS.

Aim for a TDS around 1.35% and an extraction yield of 23-24%. If you aim lower, your coffee won't display as much sweetness. A delicious and high extraction is one of the biggest advantages of this brewing method.

Make sure screens are fresh and saturating the coffee evenly. Even extraction is the key.

Only use VST Baskets. Anything else will result in a less even, and lower extraction.

Tamp a little more gently than for espresso. A light tamp will aid even saturation, and increase extraction.

You can brew straight into a mug, or use a vessel with a narrow opening. This will help trap the coffee shot's intense aromas.



By Matt Perger of the St Ali Family
(WBrC 2012 - WBC Finalist 2011, 2013)

For Mahlkonig at HOST 2013

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THE COFFEE SHOT

Drip-style filter coffee, brewed with an espresso machine.

Making a 300ml coffee beverage with an espresso machine will very likely offend your brewing sensibilities. From the moment coffee starts gushing out of the portafilter, you will want it to taste bad; and I don't blame you.

Coffee Shots fly in the face of our industry's accepted brewing practises.

The most important facet of this nonconformity is their extraction yield. Coffee shots reach and exceed an extraction yield of 24%; far above the now industry standard 18-22% (and as published by the Midwest Research Institute back in the 50's).

There are two pieces of equipment that make coffee shots a delicious reality.

The Grinder

Since discovering the Mahlkönig EK43, I've been brewing coffee at much higher levels of extraction. I've discovered sweetness, aromas and clarity that I didn't think possible. Most grinders cannot extract coffee above 20% without displaying severe dryness or bitterness. The EK43 can hit 22% on a bad day. This may seem trivial, but it's really important. It means the coffee is being extracted more evenly; allowing you to get a delicious and focused flavour in the intensely sweet higher-registers of extraction yield.

The Brewer

Through years of research and development, espresso machines have become very nearly perfect. Their accuracy and consistency of temperature, pressure and flowrate is incredible. Combined with VST baskets, an espresso machine is the closest thing we have to the perfect brewer; so why not use it for drip-style filter coffee?

The Result

Coffee shots display a quality of sweetness and aroma that is unattainable with other brewing methods. The ease with which a barista can fine-tune the brewing parameters is frightening, and the consistency of extraction only embarrasses manual brewing methods. If your roasting style shoots for transparency, you will love the results.



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