

# Portafilter



## SETUP

**Machine:** ACS Vostok, Coffee Space Ed.

**Portafilter:** Double

**Tamper:** Flash Coffee Tamper

**Water:** 92°C, 20 ppm

**Grinder:** Niche Zero

**Roast:** Somaho Espresso Light Roast

## RECIPE FOR SOMAHO ESPRESSO LIGHT ROAST

**Grind Size:** 24g

**Grind Setting:** 19

**Cup Volume:** 50g (1:2 ratio)

**Extraction** 5" blooming, 35" extraction

## PROFILE

Extremely sweet with a vibrant, well-integrated acidity. Long, caramelized finish with notes of cherry, rhubarb and hazelnut.

## ACCESSORIES

- Portafilter machine
- Coffee grinder
- Scale
- Tamper

## COFFEE AGE

Coffee, like wine, has an optimal drinking period. Most coffees are unpleasant immediately after roasting due to released CO<sub>2</sub>, which makes them taste acidic and flat. If the coffee is too old, its nuances fade. The best time to enjoy it is usually between 1–2 weeks and three months after the roast date.

## WATER

Water makes up the majority of coffee, so it should be chosen carefully. Good water is essential not only for taste but also for the machine's longevity

### **What makes good water?**

The minerals in the water promote extraction and neutralize acids. What sounds good at first quickly results in a flat, bitter coffee. For clarity, sweetness and a low-limescale machine, I recommend water in the range of 20 – 90 ppm. You can easily measure how hard your tap water is using a TDS meter. If you have slightly high values, a Brita table filter can help. For water above 150 ppm, I recommend mixing distilled water with tap water until the desired value is reached, or working with Volvic.

## AMOUNT OF COFFEE

Optimum amount of powder: This depends on the sieve, degree of roasting and type of coffee.

### **Too much coffee in the portafilter:**

The puck is destroyed when it is clamped. This results in "channeling" (water takes the path of least resistance, flows through cracks in the puck and extracts the coffee unevenly, resulting in a flat and bitter coffee).

### **Too little coffee in the portafilter:**

The shower head offers no resistance during extraction. The water swirls the surface of the puck, which also leads to channeling.



### **Determining the optimum amount of coffee:**

- Weigh and tamp the ground coffee.
- Clamp the portafilter into the machine without extracting. Remove the portafilter and check whether the surface of the puck was damaged during clamping.
  - > If this is the case, repeat the process with less powder.
  - > If the surface is intact, start extraction.
- After extraction, the puck should no longer have any water and should show a slight impression of the shower sieve and the screw (if present).
  - > If no imprint is visible and the surface has been swirled by the water, repeat the process with more powder.

### **CONSISTENCY**

- All factors such as water, temperature, grinding degree, powder quantity, contact pressure, extraction quantity and extraction time should be kept constant during adjustment.
- Never change more than one parameter per extraction in order to be able to observe the effect of the setting.
  - > If several factors are changed at the same time, the influence of individual factors can no longer be determined.

### **TAMPEN**

With the Somaho Espresso Light Roast, I achieved the best results with a **strong pressure of 15 kg**. This promoted the sweetness significantly and led to a balanced espresso. For a flat and consistent contact pressure, I recommend the Flash Coffee Tamper.

### **ADJUST**

#### ***If the coffee is too strong:***

Change the ratio > Extract more coffee into the cup.

#### ***If the coffee is too watery:***

Change the ratio > Extract less coffee into the cup.

#### ***If the coffee tastes burnt:***

Reduce the water temperature or clean the coffee machine.

#### ***If the coffee tastes too acidic:***

Grind finer = longer extraction time or increase the water temperature.

#### ***If the coffee is too bitter:***

Grind coarser = shorter extraction time or clean the coffee machine.

### **CLEANING**

The coffee leaves an oily layer on the machine, which becomes rancid over time. If the machine, including the shower head and grinder, is not cleaned regularly with phosphorus-free coffee machine cleaner, this can lead to an unpleasant bitterness. Even the best setting will not help.

### **AUTHOR: NICOLAS SCHÄPPI**

- Vice champion Brewers Cup
- Came into contact with specialty coffee for the first time in the USA in 2012.
- Built up the Coffee Lab with Milo Kamil.
- Worked at Cimbali Switzerland as quality manager.
- Managing director at Coffee Space

