

Fully automatic machine



PROFILE

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

COFFEE AGE

Coffee, like wine, has an optimal drinking period. Most coffees are unpleasant immediately after roasting due to released CO₂, 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.

ADJUST

If the coffee is too strong:

Adjust the fill quantity > Extract more coffee into the cup.

If the coffee is too watery:

Adjust the fill level > 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 sour:

Increase the strength = longer extraction time or increase the water temperature.

If the coffee is too bitter:

Reduce the strength = shorter extraction time or clean the coffee machine.

If the desired result is not achieved despite the above instructions, it could be that the integrated grinder is not grinding fine enough.

An espresso usually has an extraction time of between 20 and 30 seconds. If this is not achieved despite the maximum strength setting, either the grinder may be worn or the fully automatic machine may not be suitable for espresso extraction.

To determine the extraction time, the time during which the pump is active is stopped.

CLEANING

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

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- 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

