

# 5 KEY TIPS FOR A BETTER ESPRESSO AT HOME

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## PROTECT YOUR COFFEE'S FLAVORS

Use freshly roasted coffee beans and pay attention to storage! Keep them away from direct exposure to air and sunlight, heat and moisture. Top tip: use an airtight container and you'll enjoy your coffee's flavors for longer!

## PRECISION IS KEY

Invest in a scale. It helps you to avoid waste and be more consistent when weighing the coffee beans and the espresso. Even more so if you enjoy different roasters and you like switching coffee beans regularly!

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## THE GOLDEN BREW RATIO

A 1:2 brew ratio is a good starting point and you'll get more balanced flavors e.g. if you're dosing 17 grams in your filter basket, you're aiming for 30 - 35 grams of espresso. Extracting too little will result in an espresso that is sour, overpowering and unpleasant. Extracting too much you'll end up with a weak and watery espresso.

## ROAST LEVEL MATTERS

For a standard medium roast, I find the 1:2 brew ratio works well most of the time. However, for a medium-light roast with more fruity qualities, I find pulling a few grams more makes for a more enjoyable espresso. It's less concentrated, more round and juicy, and the acidity gets balanced out.

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## TASTE IT & FIX IT

Super long extraction + bitter aftertaste & dry mouthfeel = over extraction. How do you fix it? Grind coarser. Very quick extraction + sharp acidity & unpleasant aftertaste = under extraction. What do you do next? Grind finer. You're looking for sweetness, smoothness and a pleasant aftertaste.



Hey coffee friend, this is Dani.  
Thanks so much for signing up,  
I hope you'll find these tips useful!

If you're still overwhelmed or  
disappointed when making coffee  
at home, check out our  
**home barista online workshop**  
**(espresso & latte art).**



### **TOP REASONS WHY OUR CUSTOMERS LOVE IT!**

- ✓ 1-on-1 on your own setup, in the comfort of your home
- ✓ Fully customisable to your level of experience, challenges & interests
- ✓ Quickest way to see progress, learn more in 2 - 3 hrs than in years!

100+ testimonials from  
home baristas all around the world!

