

# MONARCH | EBONY SAFIYYAH

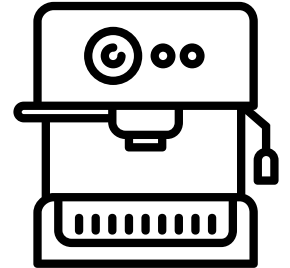
## HOME ESPRESSO MACHINE

### Espresso Brew Recipe

Brew Size	Double Espresso
Coffee Dose	18-19 g
Espresso Yield	36-38 g
Ratio	1:2
Time	25-30 seconds

### Items Needed

Coffee Beans  
Filtered Water  
Burr Espresso Grinder  
Gram Scale  
Timer  
Towel  
Tamper



### Prep

- Turn on your espresso machine and give it time to be thoroughly heated. Make sure the portafilter is inserted in the grouphead so that it is preheated as well.
- Turn on the grinder and grind just enough to get any old coffee out and new coffee into the burrs.

### Grind & Tamp

- Remove the portafilter from the machine and wipe it dry with a clean towel.
- Place the portafilter on the scale and zero it out by pressing the tare to zero button.
- Grind coffee into the portafilter and then place it back on the scale to verify the coffee dose weight. Adjust as needed.
- Give the portafilter a few gentle shakes or use your index finger to distribute the coffee grounds to create a fairly level coffee bed.
- Tamp firmly but gently (you only need about 20-30 lbs of pressure).

### Brew

- Purge the grouphead by engaging the brew button for about 2 seconds. This will flush out some water and get the grouphead ready to brew.
- Place a cup on a scale and zero it out by pressing the tare to zero button.
- Insert the portafilter firmly into the machine, place the cup and scale under the portafilter spouts and engage the brew button. Start a countdown timer if your machine does not have one built-in.
- If your machine is semi-automatic, you will need to stop the espresso manually. Keep an eye on the scale and stop the brew cycle about 4-5 g before the target weight.

### Adjust

- If the espresso was too fast, adjust the grind to be finer.
- If the espresso was too slow, adjust the grind to be coarser.
- After getting the right amount of coffee and the right amount of yield in the correct time range, you may want a slightly different taste.
  1. If the espresso is too weak, add about 1g to the coffee dose or decrease the yield slightly.
  2. If the espresso is too strong, reduce the coffee dose by about 1g or increase the yield slightly.

Enjoy!

Source: LAMILL COFFEE