











TABLE OF REFERENCE FOR A PERFECT ESPRESSO COFFEE

VISUAL ANALYSIS				
		UNDER BREWED	PERFECT	OVER BREWED
COLOR		LIGHT BROWN	REDDISH, NUTMEG, SOMETIMES TIGERSTRIPES	DARK BROWN, MAHOGANY LIGHTLY SPOTTED
CONSISTENCY		THIN AND WITH LARGE BUBBLES	3-4 MM THICKNESS VERY UNIFORM	THIN AND WITH A CENTRAL HOLE
PERSISTENCY		EVANESCENT (< 1MIN)	COMPACT AND PERMANENT (2-3 MIN)	EVANESCENT (1-2 MIN)
ANALYSIS				
SMELL		NO BODY – WATERY LITTLE TASTE LITTLE AROMA	ROUND FLAVOR TASTE AND AROMA ARE BALANCED	STRONG TASTE SOUR AND SLIGHTLY BITTER
TASTE		TASTE FADES AWAY QUICKLY	LONG LASTING FLAVOUR	LITTLE AROMA TASTE IS LONG LASTING
CAUSE				
Weight of Coffee	 GR	< 6	6.5	> 7
Water Temperature	 °C	< 88	90	> 92
Water Pressure	 BAR	< 9	9	> 9
Grinding		TOO THICK	FINE	TOO FINE
Pressing	 Kg	< 20	20	> 20
Volume	 cc	< 25	25	> 30
Time	 sec	< 20	25	> 35