Making Espresso

A good shot of espresso is the result of consistent dose, even tamp, and a stable brew temperature. The procedure below produces a double shot (18 g in, ~36 g out, about 28 seconds).

- Confirm the machine is at temperature (steady indicator light) and the portafilter is locked in place to keep it warm.
- Grind 18 g of fresh coffee directly into the double basket. Use a fine espresso grind; adjust finer if extraction is too fast, coarser if too slow.
- Distribute the grounds evenly with a finger or a distribution tool, then tamp with about 15 kg of pressure, keeping the tamper level.
- Wipe loose grounds off the rim of the basket and lock the portafilter into the group head.
- Place a pre-warmed espresso cup under the spouts and press the double-shot button. Stop the shot when the cup reads approximately 36 g, or after about 28 seconds.
- Enjoy immediately. A good shot has a thick, hazelnut-colored crema that persists for at least a minute.