

COSTA RICA

Tarrazú CECA

Espresso brew guide

18 g DOSE	36 g YIELD	27–30 s TIME	93 °C TEMP
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GRIND

Fine. Start at your usual espresso setting, then dial.

DIALLING IN

1. Pull your first shot at your usual espresso grind.
2. Measure shot time and yield. Adjust **grind** only — keep dose and yield fixed (finer → slower, coarser → faster).
3. Aim for 27–30 s at 36 g out. Once two consecutive shots land in range, you're dialled.

WHAT TO TASTE FOR

Apricot, Caramel, Milk Chocolate

TROUBLESHOOTING

Sour / under-extracted	Grind finer, or pull 2 s longer.
Bitter / over-extracted	Grind coarser, or pull 2 s shorter.
Flat / muted	Temp -1 °C if your machine runs hot; +1 °C if cool.
Gushing (< 20 s)	Tamp firmer; grind much finer.
Choking (> 40 s)	Grind coarser; check the basket isn't clogged.