

RWANDA

Huye Mountain

Espresso brew guide

17 g

DOSE

40 g

YIELD

30 s

TIME

93 °C

TEMP

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 30 s at 40 g out. Once two consecutive shots land in range, you're dialled.

WHAT TO TASTE FOR

Red Berry, Orange Candy, Grape Juice

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. |