

# How to dial-in **ESPRESSO**

A step by step guide  
to calibrating your grinder

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Espresso Brew Specs

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Cleaning Tips



**TOBY'S ESTATE**  
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# 1

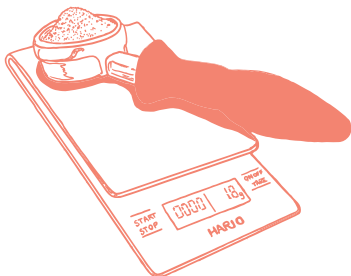
## Weigh Coffee Dose

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Use a gram scale to weigh your coffee dose.

Ensure that the hopper of the grinder is full for correct dosing.

Maintain the same coffee dose throughout grind adjustment.



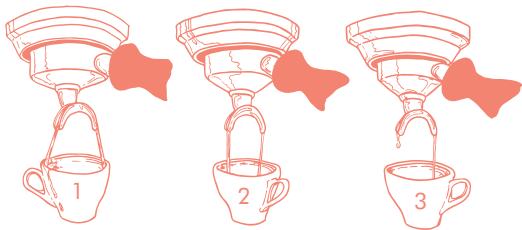
# 2

## Pull Espresso & Observe the Flow

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Use proper tamping technique to apply firm and even pressure.

- 1 Fast stream out of the portafilter indicates a **coarse** grind.
- 2 Slow drip out of the portafilter indicates a **fine** grind.
- 3 Uneven drip out of the portafilter indicates uneven distribution and tamping.



# 3

## Stop at Desired Output

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Brew espresso directly into a vessel placed on top of a scale tared out to zero.

Stop your shot once you come within range of your desired coffee output.

# 4

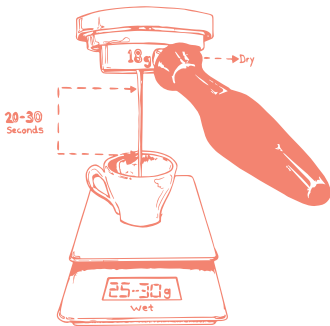
## Record Finish Time

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Compare your finish time to your brew spec.

A faster finish time could indicate that your grind is too coarse.

A slower finish time could indicate that your grind is too fine.



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## Taste

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Desired taste is a balance between acidity, sweetness, and bitterness.

Different flavors are extracted at different times during brewing.



Under-extraction results from not enough contact time between coffee and water and tastes overly sour and salty in the front and sides of your mouth.

Over-extraction results from too much contact time between coffee and water and tastes overly bitter and burnt in the back of your throat.

# 6



## Adjust Grind

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If flavor is incorrect, adjust grind size to improve.

Have grinder running for smoother adjustments and make small incremental changes.

Fine = Slower , Coarse = Faster

Some grinders may require a purge afterwards to remove ground coffee at previous grind setting.

# 7

## Repeat from Step 1

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Maintain your coffee dose and output.

Look for changes in finish time based on grind size change.

Continue to make fine tuned adjustments until optimal flavor is reached.

Once coffee is dialed in, use visual cues and continue to time espresso. If coffee speeds up, or doses seem to vary, dial in from step 1.



# Brew Specs

Where to start with our espresso blends:

	<b>Flatiron</b>	<b>Bedford</b>	<b>The Local</b>
Coffee Dose	18g	18g	18g
Finish Time	28"	30"	30"
Coffee Output	32g	32g	32g

# Equipment Maintenance

## Start of the day

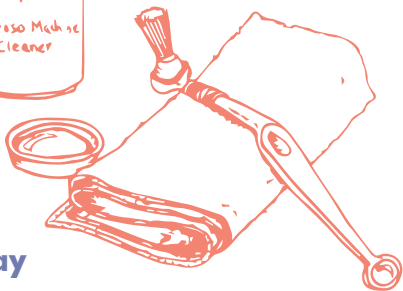
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Keep the hopper at least halfway full throughout the day. The level of coffee inside of your hopper will affect your grind.

Pull at least two shots of espresso through each grouphead before dialing in to remove any residual detergent and season brew baskets for use.

Use grouphead brush to scrub dispersion screens every 2-3 hours.





## Mid-Day

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Remove dispersion screen (if possible) and scrub the underside with a grouphead brush. Rinse with clean, hot water and set aside.

Use blind portafilter to backflush the group with clean water (**no detergent**).

Replace dispersion screen and repeat process on the other groups.

## End of Day Espresso Machine

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Remove portafilters, portafilter baskets, and basket springs.

Place all items in a heat resistant container with two tablespoons of cleaning detergent. Fill with hot water just below the handle of the portafilter and let soak for 20 minutes.

**Do not soak overnight.**

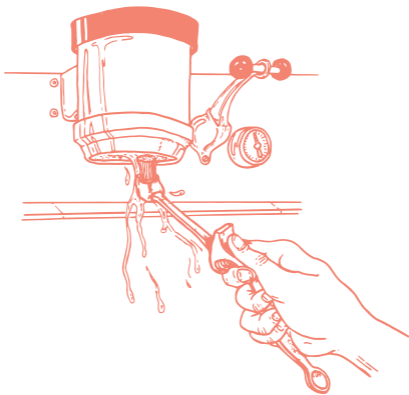
Remove dispersion screens (if possible) and place inside of container with the other soaking parts. Store dispersion screws in a separate container to avoid misplacing.

Using a blind portafilter with one teaspoon of detergent, backflush each group five times for 10 seconds, pausing for 10 seconds between each cycle.

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Remove and rinse blind portafilter.  
Backflush again with clean water five times  
for 10 seconds, pausing for 10 seconds  
between each cycle.

Rinse all parts with clean water and  
replace back into espresso machine.



## End of Day Grinder

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Close hopper gate and grind through remaining coffee.

Turn grinder to the **OFF** position before removing the hopper.

Empty remaining coffee back into a sealed bag.

Wipe out inside of the hopper with a clean, damp towel.

Vacuum or brush all dry grounds from inside of the burrs and dosing chamber.

Replace the hopper once it has fully dried.