

The background of the slide is a close-up, dark-toned photograph of a Decent Espresso machine. The machine's body is covered in horizontal ridges. Several clear water droplets of various sizes are scattered across the surface, particularly in the upper left and lower right areas. The brand name 'decent' is visible in a light, sans-serif font, with 'ESPRESSO' written in smaller letters below it.

decent
ESPRESSO

EASY BLOOMING **PRESSURE** PROFILE

A COMPARISON WITH THE “**DEFAULT**” AND “**GENTLE AND SWEET**” PROFILES

STÉPHANE RIBES – OCTOBER 2020

EASY-BLOOMING PRESSURE PROFILE – A COMPARISON WITH THE “DEFAULT” AND “GENTLE AND SWEET” PROFILES

G_s EK2.0

EK1.8

EK1.6

EK1.4

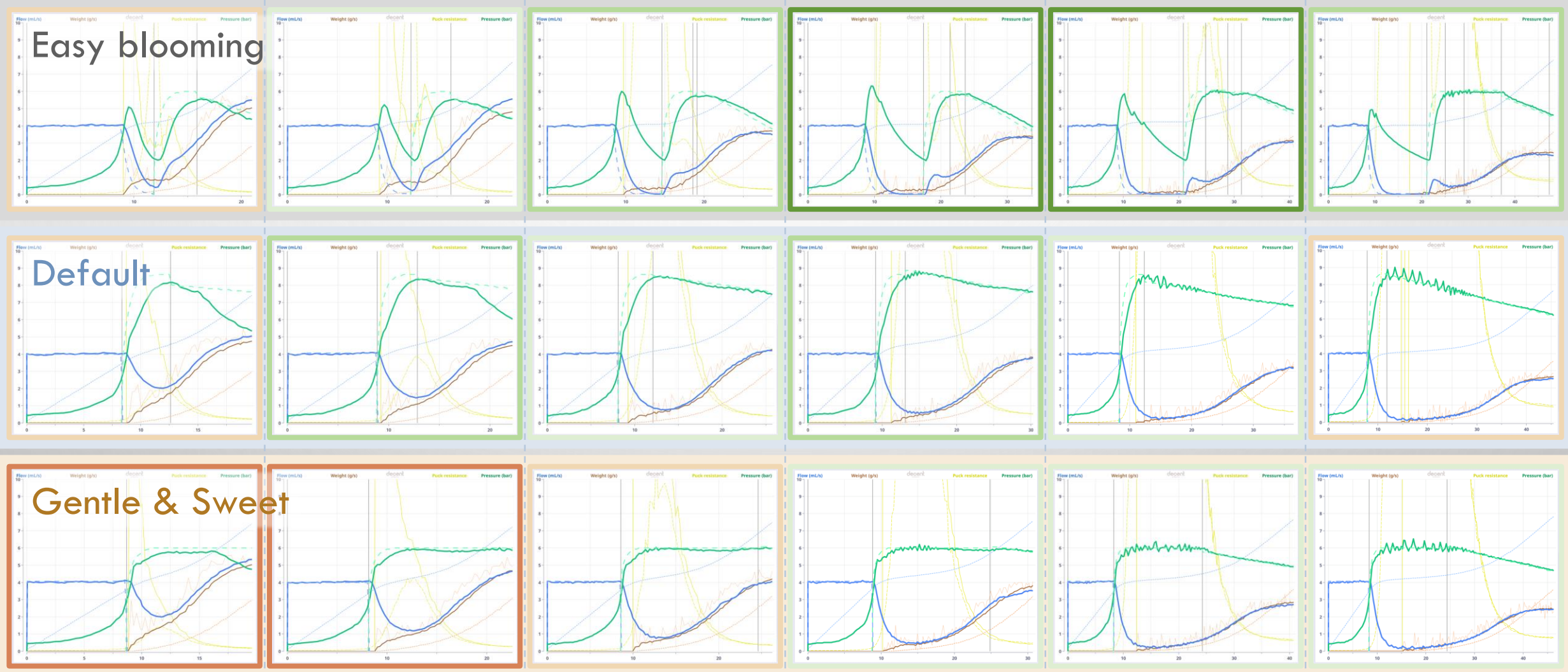
EK1.2

EK1.0

Easy blooming

Default

Gentle & Sweet



EASY-BLOOMING PRESSURE PROFILE – A COMPARISON WITH THE “DEFAULT” AND “GENTLE AND SWEET” PROFILES

Gs

EK2.0

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Easy blooming



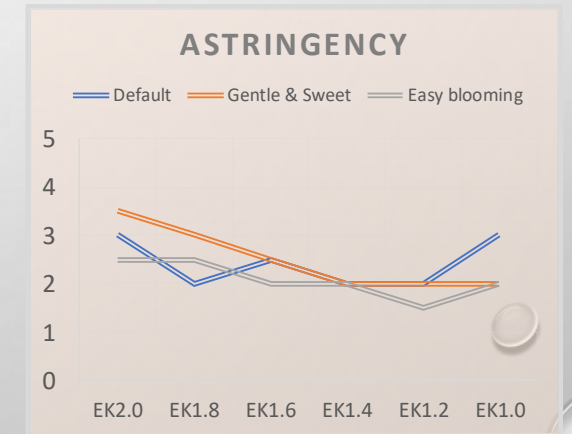
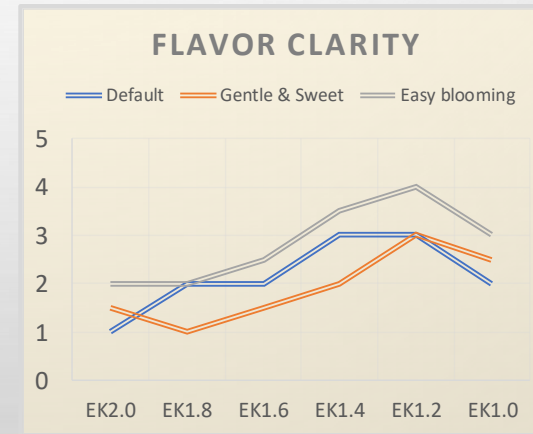
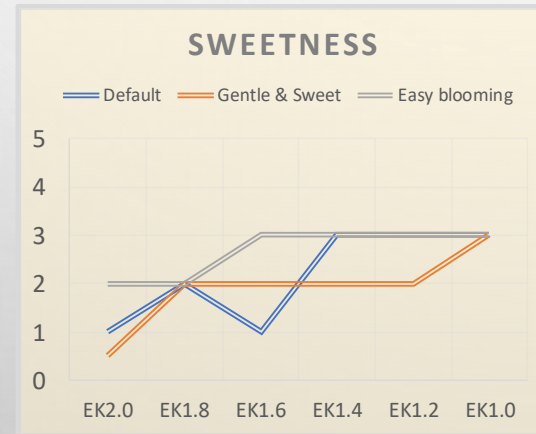
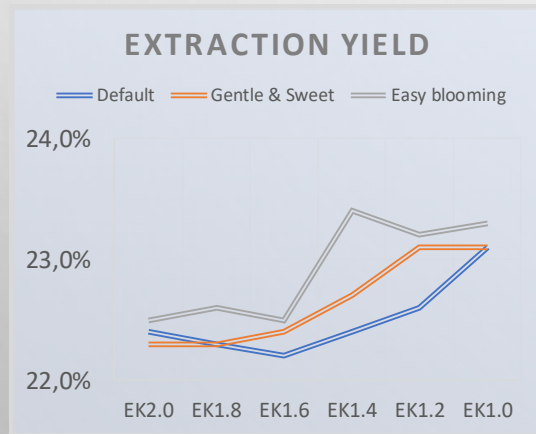
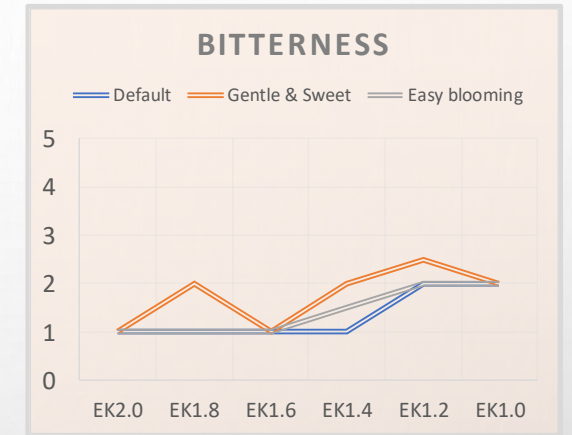
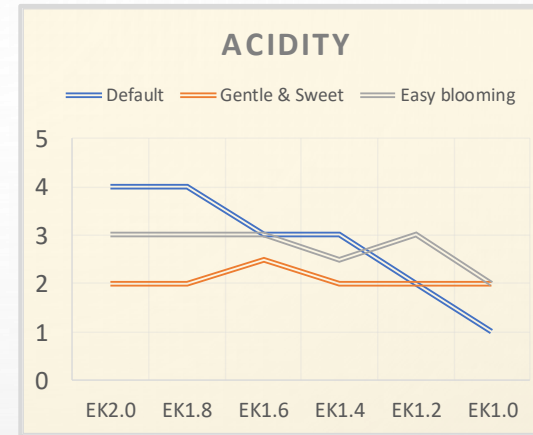
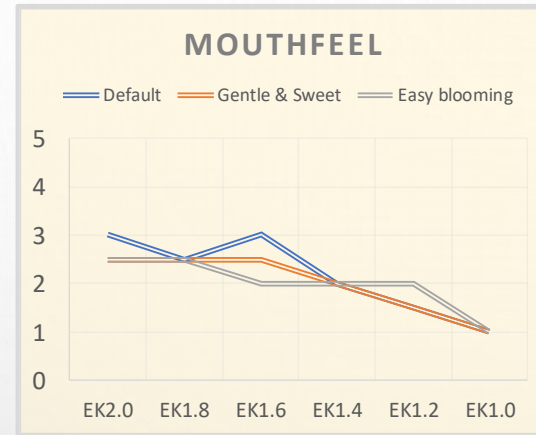
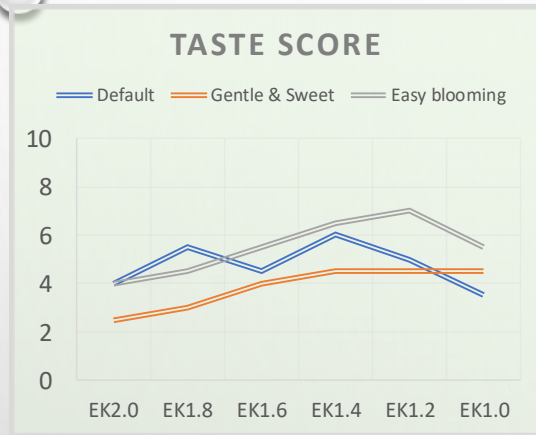
Default



Gentle & Sweet



EASY BLOOMING **PRESSURE** PROFILE – A COMPARISON WITH THE “**DEFAULT**” AND “**GENTLE AND SWEET**” PROFILES



Beans from Colombia, washed, **roasted for filter**
16.5 grams dose in an 18g VST basket, **43g** output
Decent mesh shower screen, thin hog tool
90°C for all steps of all profiles used

EASY BLOOMING **PRESSURE** PROFILE TEST PROTOCOL

- **Decent Espresso Machine DE1PRO v1.1** with the S9 Ultem prototype screen
- Decent mesh shower screen
- Mahlkönig EK43 S grinder – SSP burrs “High Uniformity” with Silver Knight coating
- Montcalm water (Pyrenees, France), **adjusted to 35 ppm eq. CaCO_3 alkalinity and 112 ppm eq. CaCO_3 total hardness**, with sodium carbonate and Epsom salts
- Portafilter and basket pre-heating: 80°C in a kettle
- Complete drying of the basket and shower screen before each shot, with a clean tissue
- Single dosing of frozen beans ground in a Craig Lyn Design **Espresso Shaker Funnel**
- **WDT** in the basket with a home-made tool with **3 needles of 0.4 mm diameter** (and a Decent funnel) – gentle vertical taps
- **Hog puck preparation tool** (0.8 mm needles) in and out of the puck, with a stand to ensure a straight vertical movement (right picture →)
- **Bravo Tamper**, 58.50 mm diameter, set at 37 lbs pressure
- TDS measurements: Atago PAL zeroed with adjusted Montcalm water – no filtering of the coffee samples – all samples measured at room temperature after vigorous stirring
1 data point = average of 3 to 5 measurements of each coffee sample

