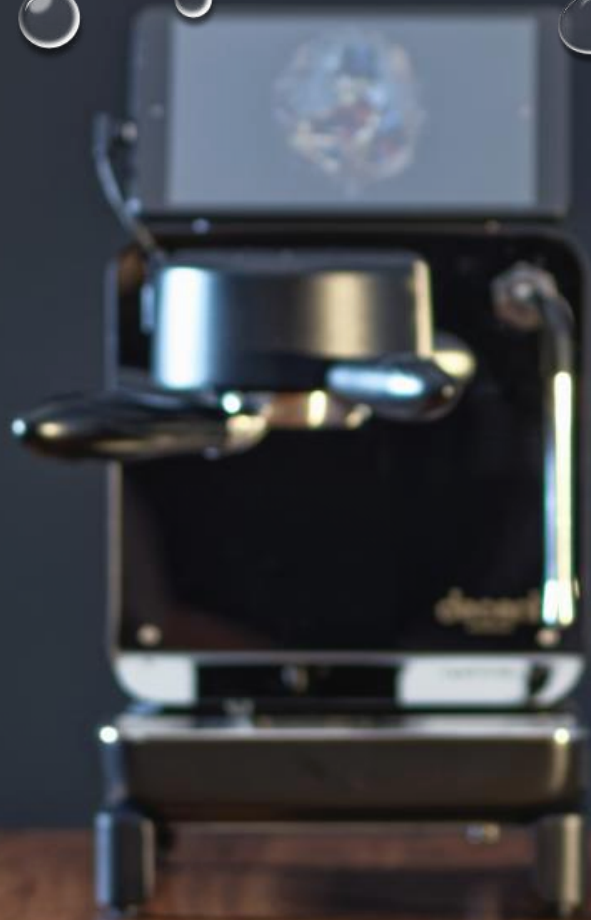


KAFFELOGIC NANO 7 ROASTER



FIRST ESPRESSO SHOTS
10% AND 15% DTR



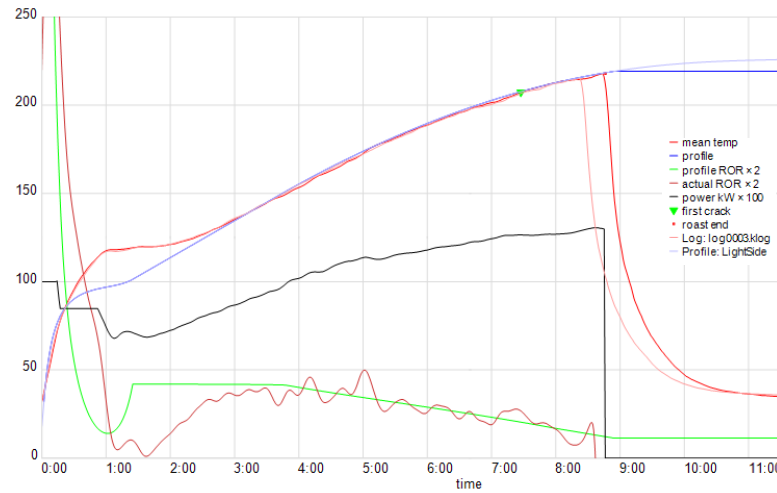
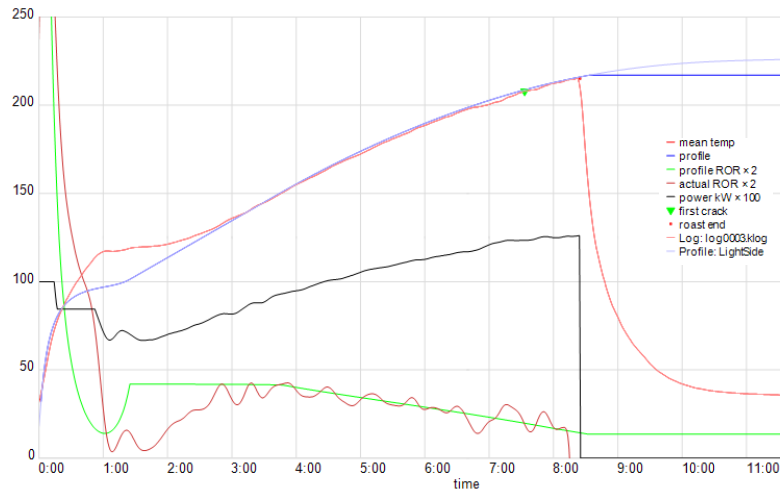
STÉPHANE RIBES — MAY 2020

KAFFELOGIC NANO 7 ROASTER

Roast 1: DTR 10%

+ 22s / + 3°C

Roast 2: DTR 15%

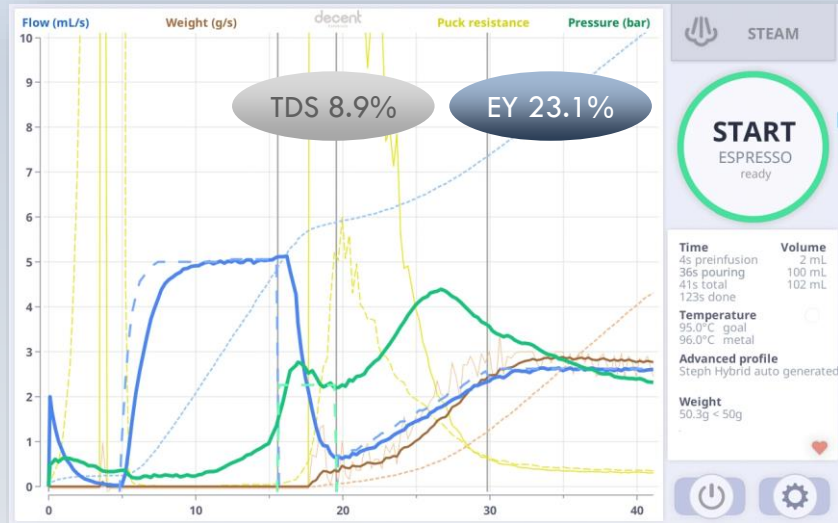


- Roast profile: "LightSide"
- Batch size: 90g
- Roast 1:
First crack starts at 7'33 (208°C)
Roast ended at 8'24 (215°C)
Development Time Ratio: 10%
Weight loss: 12.1%
- Roast 2:
First crack starts at 7'27 (207°C)
Roast ended at 8'46 (218°C)
Development Time Ratio: 15%
Weight loss: 13.2%

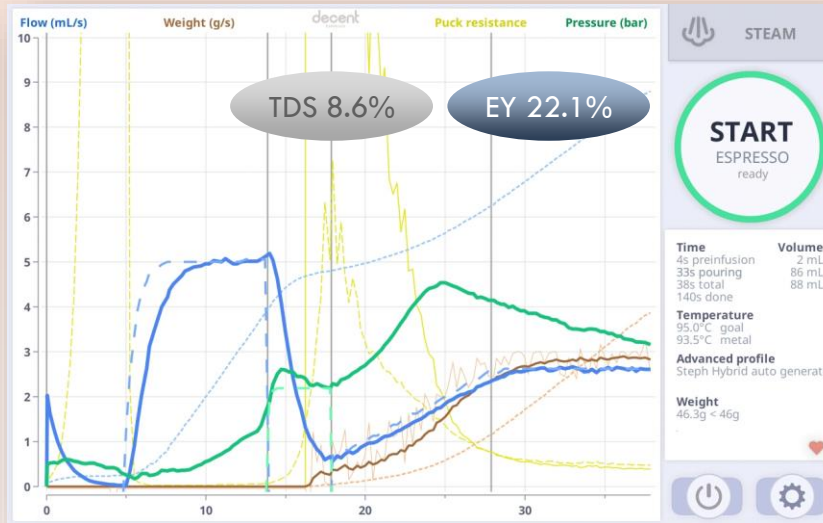


KAFFELOGIC + DECENT ESPRESSO

Roast 1: DTR 10%



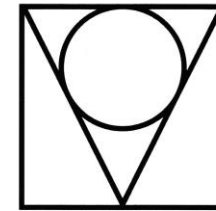
Roast 2: DTR 15%



- Same grind size (EK2.6)
- Same extraction profile
- Brew ratio: 1:2.6
- VST 22g filter basket
- Shot from Roast 1:
19.5g in – 50g out
- Shot from Roast 2:
Coffee dose adjusted to reach the same extraction pressure:
18g in – 46g out
- Clear taste differences, as they could be expected: the espresso shot from the higher DTR roast had **significantly increased body**, more bitterness and a higher perceived intensity (despite a lower TDS); no unpleasant roast flavors, but less flavor clarity and a lower fruity acidity than the shot with the lower DTR

KAFFELOGIC + DECENT ESPRESSO TEST PROTOCOL

- **Decent Espresso Machine DE1PRO v1.1** with a (red) Cafelat 8.0 mm silicone gasket
- IMS SI 200 IM shower screen
- Mahlkönig EK43 S grinder – SSP burrs “High Uniformity” with Silver Knight coating
- Montille water (Le Mont Dore, France) – **adjusted to 40 ppm eq. CaCO_3 alkalinity and 90 ppm eq. CaCO_3 total hardness**, with sodium carbonate and Epsom salts
- Portafilter pre-heating: 70°C in a kettle
- Complete drying of the basket and shower screen before each shot, with a clean tissue
- Single dosing of the beans, ground frozen in a double walled stainless steel cup
- VST 22g (ridgeless) filter basket
- **WDT in the basket with a home-made WDT tool – three 0.4 mm diameter needles** (and a Decent funnel)
- **Hog tool 0.8 mm diameter spikes (“thin” Hog) in and out of the puck** (with hog stand to ensure a straight vertical movement)
- **The Force Tamper with a 58.5 mm smooth flat base** – Force set to 33 lbs (vs standard: 24 lbs)
- TDS measurements: Atago PAL zeroed with adjusted Montille 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



Ethiopia
Mr. Tessema Edima

Region: Yirgacheffe
Process: Washed
Variety: Kurume

Notes: Peach, lavender, black tea.

Roast date: / /

Green beans

MOK
Specialty Coffee
Roastery & Bar



KAFFELOGIC + DECENT ESPRESSO EXTRACTION PROFILE

PRESETS ADVANCED MACHINE APP

Steps

1. preinfusion
2. low pressure bloom
3. flow rise *
4. hold flow *

Insert a step
preinfusion

1: Temperature
goal 89,5°C
sensor coffee

2: Pump
flow 5,0 mL/s
pressure -
transition fast

3: Duration
time 30 seconds

4: Move on if...
pressure is over
pressure is under
flow is over
flow is under

2,0 bar

Steps Limits Cancel Ok

PRESETS ADVANCED MACHINE APP

Steps

1. preinfusion
2. low pressure bloom
3. flow rise *
4. hold flow *

Insert a step
low pressure bloom *

1: Temperature
goal 89,5°C
sensor coffee

2: Pump
flow -
pressure 2,2 bar
transition fast

3: Duration
time 4 seconds

4: Move on if...
pressure is over
pressure is under
flow is over
flow is under

Steps Limits Cancel Ok

PRESETS ADVANCED MACHINE APP

Steps

1. preinfusion
2. low pressure bloom
3. flow rise *
4. hold flow *

Insert a step
flow rise *

1: Temperature
goal 89,5°C
sensor coffee

2: Pump
flow 2,6 mL/s
pressure -
transition smooth

3: Duration
time 10 seconds

4: Move on if...
pressure is over
pressure is under
flow is over
flow is under

Steps Limits Cancel Ok

PRESETS ADVANCED MACHINE APP

Steps

1. preinfusion
2. low pressure bloom
3. flow rise *
4. hold flow *

Insert a step
hold flow *

1: Temperature
goal 89,5°C
sensor coffee

2: Pump
flow 2,6 mL/s
pressure -
transition fast

3: Duration
time 1 minute

4: Move on if...
pressure is over
pressure is under
flow is over
flow is under

Stop at weight: 46 g

Steps Limits Cancel Ok

Roast degree	City
Roast quality	I have no idea
Origin	Ethiopia
What I want to highlight	Floral and fruity flavors
What I want to avoid	Nothing in particular
Desired strength of shot	8.0 - 8.5% TDS
Basket	High precision double (Decent, VST)
Dose	18 g
Puck prep technique	OK
Resulting brew ratio	2,6
Estimated total shot time	34 seconds

