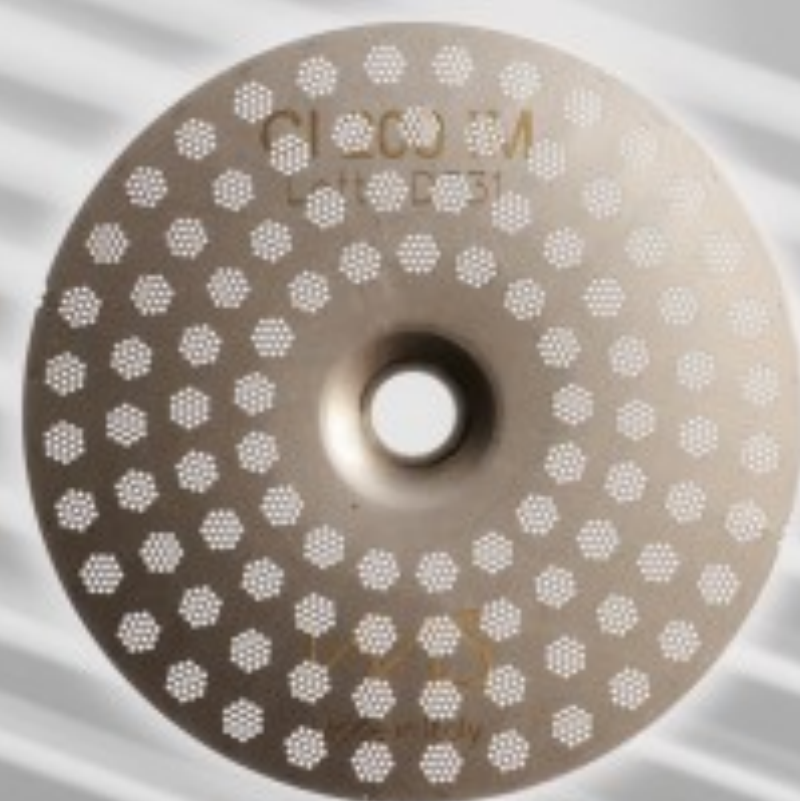


decent
ESPRESSO

IMS CI 200 IM VS IMS SI 200 IM



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IMS CI 200 IM VS IMS SI 200 IM TEST PROTOCOL

- **Decent Espresso Machine DEIPRO v1.1**
- Mahlkönig EK43 S grinder – SSP burrs “High Uniformity” with Silver Knight coating
- Montille water (Le Mont Dore, France) – **adjusted to 50 ppm eq. CaCO_3 alkalinity and 125 ppm eq. CaCO_3 total hardness**, with sodium carbonate and Epsom salts
- Portafilter 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 double walled stainless steel cup
- VST 15g ridgeless filter basket, brew ratio of 3.0
- **WDT in the basket with a Londinium tool** (and a Decent funnel) – no vertical tapping – gentle raking of the coffee grounds with a hog tool, to obtain a uniform surface
- Hog puck preparation tool (thin pikes) in and out of the puck, with a stand to ensure a straight vertical movement (picture)
- **The Force Tamper with a 58.5 mm smooth flat base** – used twice in a row
- 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



HYBRID “LEVER-BLOOMING” PROFILE

2.2 ML/S EXTRACTION – 90°C

0 PRESETS ADVANCED MACHINE APP

Steps

1. lock portafilter!
2. preinfusion
3. low pressure bloom
4. flow rise *
5. hold flow *

Insert a step
lock portafilter!

1: Temperature
goal 90°C
sensor coffee

2: Pump
flow
pressure 0.0 bar
transition fast

3: Duration
time 5 seconds

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

Steps Limits Cancel Ok

1 PRESETS ADVANCED MACHINE APP

Steps

1. lock portafilter!
2. preinfusion
3. low pressure bloom
4. flow rise *
5. hold flow *

Insert a step
preinfusion

1: Temperature
goal 90°C
sensor coffee

2: Pump
flow 6.0 mL/s
pressure
transition fast

3: Duration
time 20 seconds

4: Move on if...
pressure is over 2.0 bar
pressure is under
flow is over
flow is under

Steps Limits Cancel Ok

2 PRESETS ADVANCED MACHINE APP

Steps

1. lock portafilter!
2. preinfusion
3. low pressure bloom
4. flow rise *
5. hold flow *

Insert a step
low pressure bloom *

1: Temperature
goal 90°C
sensor coffee

2: Pump
flow
pressure 3.0 bar
transition fast

3: Duration
time 6 seconds

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

Steps Limits Cancel Ok

- Combination of the Londinium and blooming profiles
- The initial step “lock portafilter!” is optional: it prevents exposure of the coffee puck to the hot machine environment during the final warm-up of the brew water

3 PRESETS ADVANCED MACHINE APP

Steps

1. lock portafilter!
2. preinfusion
3. low pressure bloom
4. flow rise *
5. hold flow *

Insert a step
flow rise *

1: Temperature
goal 90°C
sensor coffee

2: Pump
flow 2.2 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

4 PRESETS ADVANCED MACHINE APP

Steps

1. lock portafilter!
2. preinfusion
3. low pressure bloom
4. flow rise *
5. hold flow *

Insert a step
hold flow *

1: Temperature
goal 90°C
sensor coffee

2: Pump
flow 2.2 mL/s
pressure
transition fast

3: Duration
time 45 seconds

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

Steps Limits Cancel Ok

RADIAL UNIFORMITY OF ESPRESSO EXTRACTIONS TEST PROTOCOL



EY
espresso



EY puck
outside



EY puck
middle



EY puck
centre

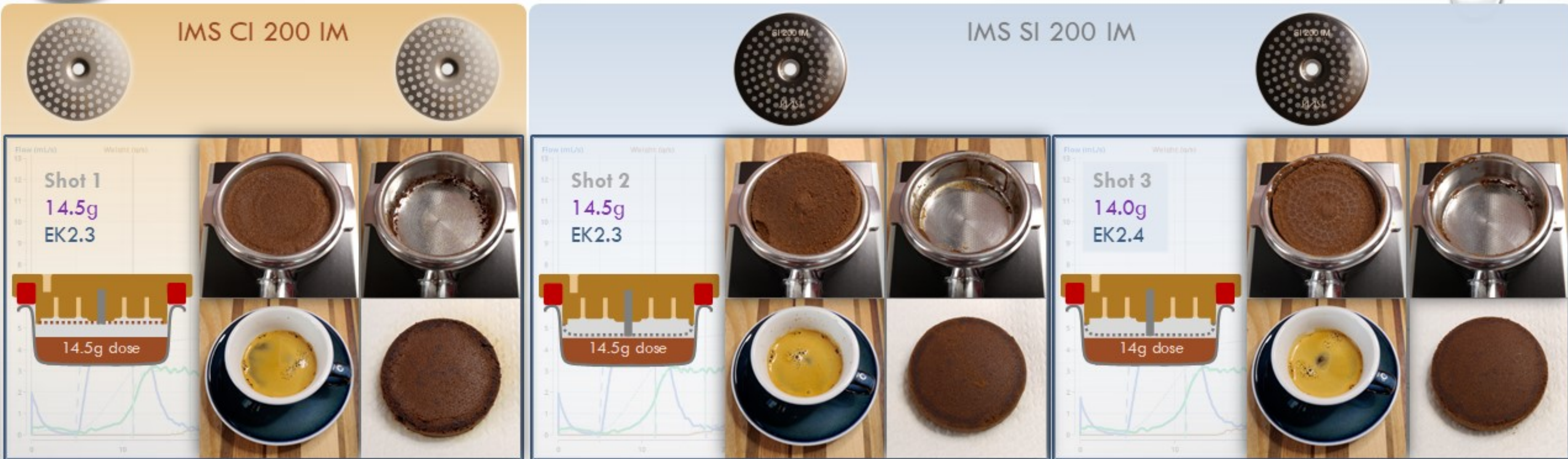
IMS CI 200 IM VS IMS SI 200 IM



- With the same coffee dose and grind setting (shots 1 and 2), **much higher extraction pressure** with IMS SI 200, compared to IMS CI 200
- With IMS SI 200 and adapted grind setting & dose to reach a similar pressure peak (shot 3), a **gentler pressure decrease** is observed
- Slightly higher extraction yield with IMS SI 200, despite the coarser grind
- No major differences in taste between shots 1 and 3 (slightly lower acidity with IMS SI 200)

v1.1 DE1PRO espresso machine
15g VST basket, 1:3 brew ratio
All extraction steps set at 90°C

IMS CI 200 IM VS IMS SI 200 IM

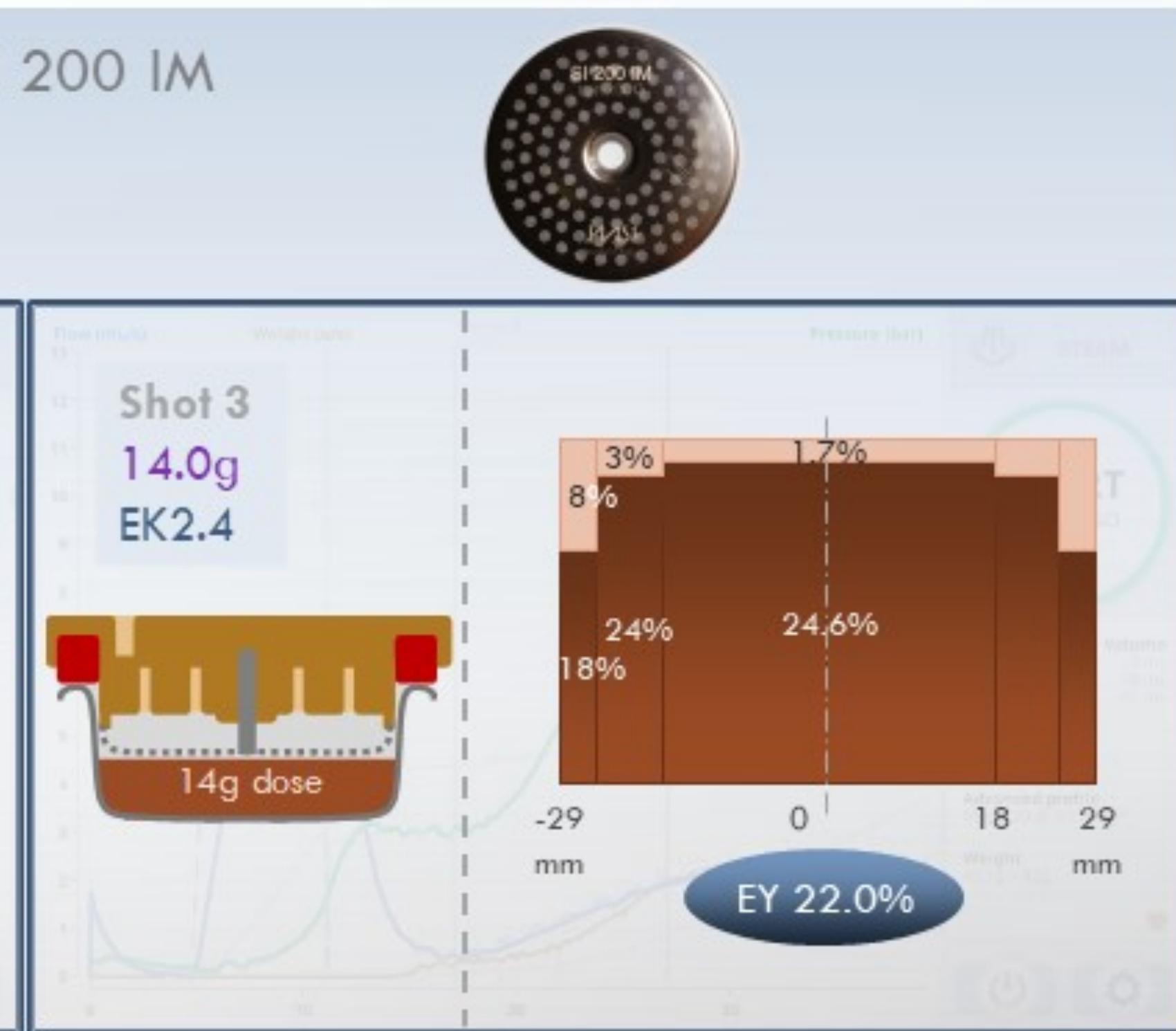
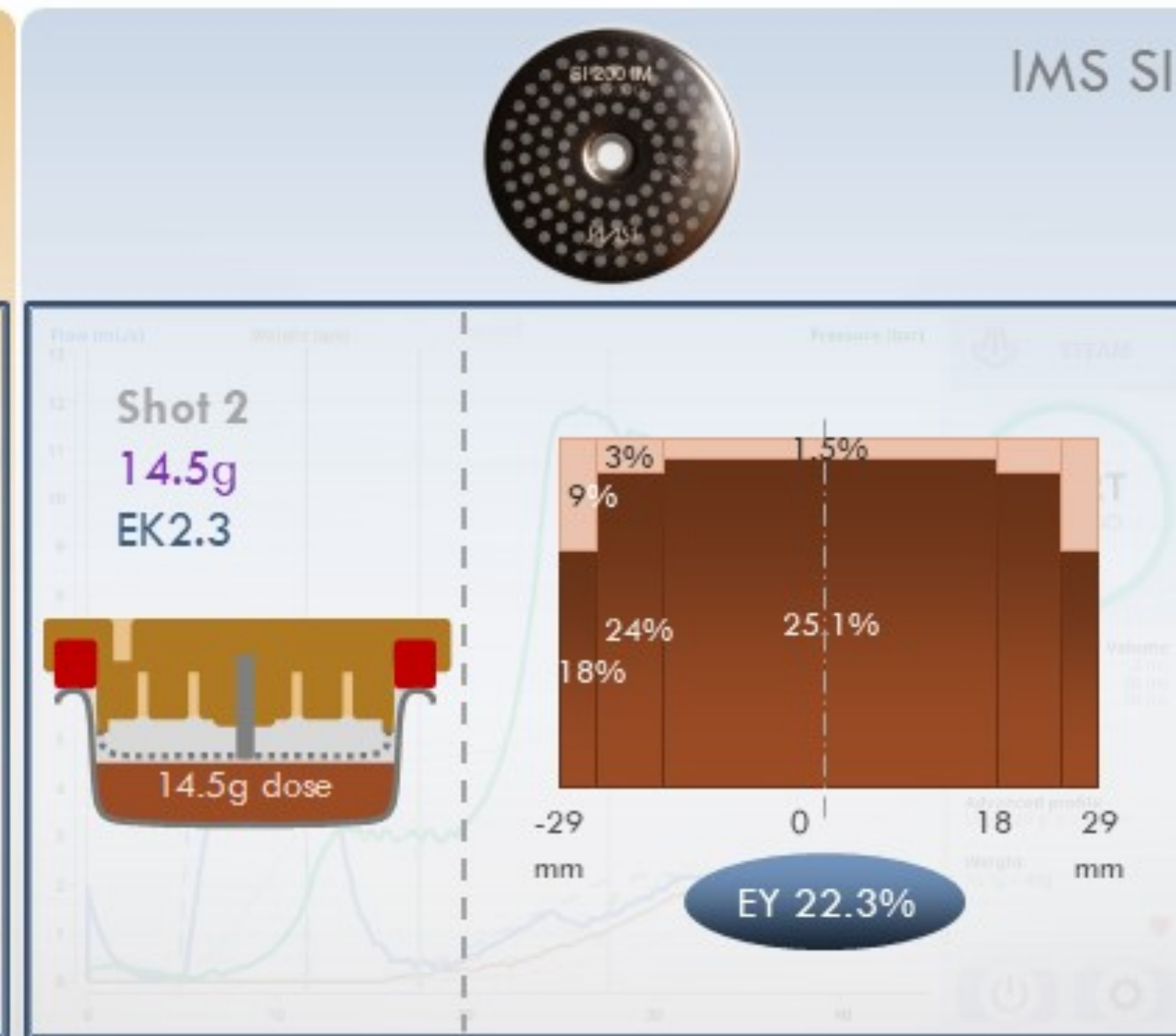
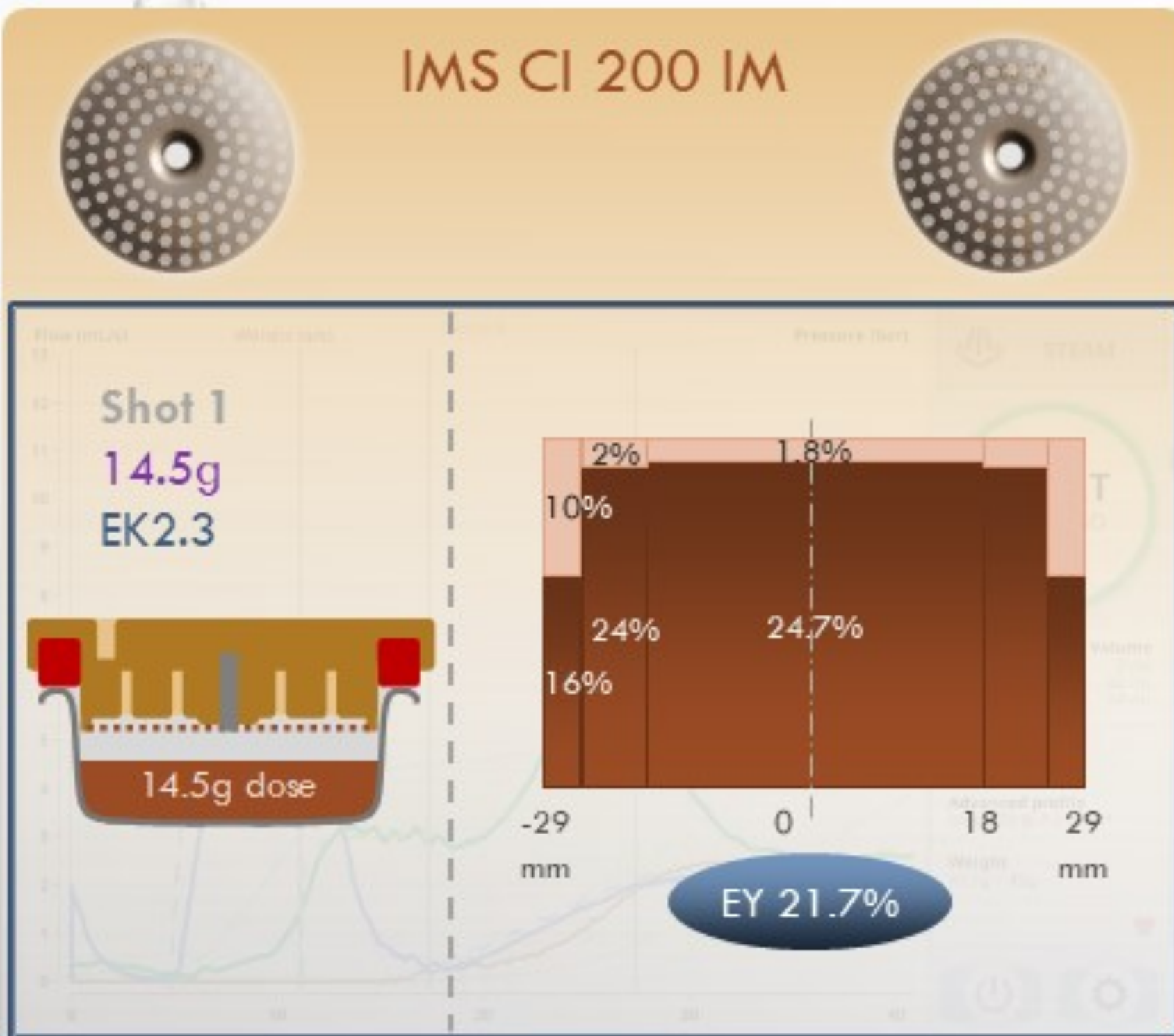


- After extraction, the pucks from shots with the IMS SI 200 screen are drier and more solid than with IMS CI 200
- Due to the swelling of the grinds (est. > 3 mm) and to the limited clearance between the top of the dry pucks and the IMS SI 200 screen (est. 1 mm), the pucks from shots 2 and 3 were stuck on the shower screen after removal of the portafilter

v1.1 DE1PRO espresso machine
15g VST basket, 1:3 brew ratio
All extraction steps set at 90°C

IMS CI 200 IM VS IMS SI 200 IM

RADIAL UNIFORMITY OF THE EXTRACTION



- Slightly higher extraction yield with IMS SI 200 (shot 3) compared to IMS CI 200 (shot 1), despite the coarser grind, likely due to the more uniform radial extraction

v1.1 DE1PRO espresso machine
15g VST basket, 1:3 brew ratio
All extraction steps set at 90°C