

Good Barista Rules

by



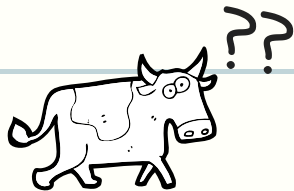
ROUGHLY SPEAKING, THE QUALITY OF A CUP OF COFFEE IS DEPENDENT ON THE GROWERS FOR A 33%, ON THE ROASTER FOR ANOTHER 33% AND ON BARISTAS FOR A 34%

1) Coffee



- Be consistent with the grind size. Always dial (adjust) the grinder with the coffee machine. 25-30sec brewing time. If your brew is <25sec go finer, if >30sec go coarser (grosso)!
- Be consistent with the quantity of coffee (16-18-20g.)
- Be consistent with tamping (no matter if it is 10, 15 or 20kg, pressure should always be the same). Tamp vertically with your arm at a 90° angle and do not tap the portafilter after tamping.
- Flush machine before brewing!
- Clean the portafilter after the brew and keep it on the group-head when left idle.

2) Milk



- Milk should be straight out of the fridge (4°C). Fill the pitcher up to 50-60% of its capacity. No more. No less.
- Flush the steam wand before and after steaming. Wipe it after steaming.
- To steam the milk, get the milk to spin around by adjusting depth and angle of the steam wand.
- Steam the milk in the same way (a creamy microfoam) no matter which milk-based beverages you are preparing. They differ from each others by the coffee-to-milk ratio, that is 1:1 (cortado), 1:3 (cappuccino) 1:5 caffelatte, not by the quantity of foam!
- Steam the milk up to 65°C. No more, no less. Let the milk rest 20 sec before pouring. Twirl the milk jug before pouring the milk.

BONUS TRACK: BE SERVICE-MINDED. SMILE TO YOUR CUSTOMERS AND FOLLOW THE RULES