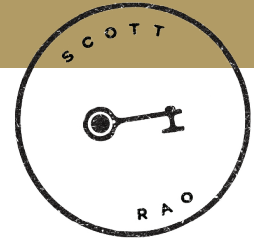


A Guide to Better Batch Brew

Batch brew is fantastically simple, yet almost every cafe has made mistakes in their batch brew method.



FUNDAMENTALS FOR GOOD BATCH BREW

- 1. The bed of dry grounds must have a depth of 3cm--5cm.** If you're trying to brew a batch size that creates a bed shallower than 3cm, consider using a different basket, or get a wire basket insert. This is critical.
- 2. You should be grinding in the 20% coarsest range of your grinder's settings.** If you're grinding finer than that, something in your method is flawed.
- 3. Use a sensible ratio of water:** grounds (by weight) such as 16:1, 17:1 or 18:1.
- 4. If you're not turning over your coffee every half hour, please brew smaller batches.**
- 5. The holding container should be sized properly for the batch sizes you brew, no larger.**



PROGRAMMING GUIDELINES

- Prewet water should be 2.5x -- 3x the weight of the grounds.
- There should be a delay of 45-50 seconds between the prewet & the first pulse.
- Ideally, use 6-8 pulses for all batch sizes.
- Use the bypass for batches greater than 4 liters (or when the dry coffee bed is deeper than 5cm).



INDICATORS OF SUCCESSFUL BATCHES

- | | |
|---|---|
| <input checked="" type="checkbox"/> Total contact time should be 6:00-6:30, without needing to grind finer than the recommendation above. | <input checked="" type="checkbox"/> The wet, spent bed should be completely flat. If it's not, you may need a coarser grind, longer brew time, or a different spray head. |
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HAPPY BREWING!