

BREW SHEET

HALF CAFF

Flavour Profile

- **Crema:** Thick & Red-Brown
- **Body:** Full Bodied
- **Taste Notes:** Barley, Prune, Nougat
- **Aftertaste:** Complex & Lingering

Espresso Recipe

- **Dose:** 18g ground coffee
- **Yield:** 36g liquid espresso
- **Brew Ratio:** 1:2 (*Coffee:Espresso*)
- **Extraction Time:** 25-28 seconds
- **Water Temperature:** 94-96°C
- **Pressure:** 9 bars
- **Pre-infusion (optional):** 2-3 seconds at 4-6 bars
- **Grind Size:** Fine (*resembles table salt*)

TROUBLESHOOTING GUIDE

- ✗ **Shot too fast (*under 25 sec*)** → Grind finer, tamp more firmly
- ✗ **Shot too slow (*over 28 sec*)** → Grind coarser, tamp lighter
- ✗ **Sour taste** → Increase brew time, raise temp slightly
- ✗ **Bitter taste** → Shorten brew time, lower temp slightly



JUST IN COFFEE GROUP

COMPLETE COFFEE SOLUTIONS

A precise brewing guide to help achieve the perfect shot of espresso using our Half Caff blend.

Step-by-Step Extraction Process

• **Grind & Dose** – Use 18g of freshly ground coffee for a double shot. Ensure even distribution.

• **Tamp** – Apply consistent pressure (*~30 lbs*) with a level tamp to ensure uniform extraction.

• **Pre-Infusion (Optional)** – If your machine allows, start with 2-3 seconds of pre-infusion to saturate the coffee puck evenly.

• **Extraction** – Start the shot, aiming for a total brew time of 25-28 seconds.

• **Yield Check** – Stop the shot when you reach 36g of liquid espresso for a balanced taste.

• **Taste & Adjust** – If the espresso tastes sour, grind finer. If bitter, grind coarser.

Partner with us today!

Let's brew a better future together.

Visit our trade shop now: www.justincoffee-group.com

Contact us:

Enquiries@Justincoffee-group.com

01747 684 809

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