

BREW SHEET

AURORA

Flavour Profile

- **Crema:** Thick & Golden-Brown
- **Body:** Full & Creamy
- **Taste Notes:** Dark Chocolate & Caramel
- **Aftertaste:** Smooth & Lingering

Espresso Recipe

- **Dose:** 18g ground coffee
- **Yield:** 34g liquid espresso
- **Brew Ratio:** 1:2 (*Coffee:Espresso*)
- **Extraction Time:** 19-23 seconds
- **Water Temperature:** 92-94°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 19 sec*) →
Grind finer, tamp more firmly

✗ **Shot too slow** (*over 23 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 Aurora 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 19-23 seconds.

. **Yield Check** – Stop the shot when you reach 34g 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

Great Coffee. Great Prices. Great for the Planet.



GREAT COFFEE. GREAT PRICES.
GREAT FOR THE PLANET.



ECO-FRIENDLY COFFEE THAT
YOUR CUSTOMERS WILL LOVE.



LIFE CHANGING COFFEE
FROM CROP TO CUP