## The Espresso Compass

BaristaHustle.com Under-extracted and Strong Sweet Spot Over-extracted and Weak "Morone State of the Cition & ON STANDARD MORE Overwhelming Salty Sour Strong Thick Robust Overwhelming Plump Sour Intense Transparent Sweet Salty Strong Balanced Luscious Rich Substantial Overwhelming Fruity Balanced Creamy Intense Salty Nuanced Ripe Sour Tasty Fluffy Generic Slender Quick Finish Light Delicate Dry Thin Bland Bitter **Empty** Bitter Dry Strength Bitter Watery Powdery Dry & O. Ethackles
Morse Watery Watery 1/6/0

## Improve your extraction

by distributing grinds evenly, and using a good grinder/ flat and snug tamper/VST baskets/ a well developed roast.

## Increase your extraction

Extraction

by making it more even or using a finer grind setting (time increase).

Don't grind too fine or extraction will become uneven and decline.

## When adjusting yield,

do not change the dose.

Time will change as a result.

Only adjust grind if your shot time is too far off.

A more even (improved) extraction is always desirable because it:

- creates a larger sweet spot (green)
- allows for richer and sweeter espresso
- intensifies positive and unique flavours
- diminishes negative and generic flavours is more efficient.

If you're tasting bitterness and sourness together, your extraction is likely uneven because they can co-exist there.

An even extraction has more room for Barista expression and exploration of the coffee's unique flavours without distraction.