

GUIDE TO COFFEE LEVELS & TAMPING



FAST EXTRACTION & WET COFFEE PUCK

If you do not have enough coffee in the portafilter then you will likely have a fast extraction and a wet coffee puck at the end.



SLOW EXTRACTION & DRY COFFEE PUCK

If your extraction is slow and the coffee puck is dry at the end you will either have coffee which is too fine or have too much in the portafilter.



ONE SIDE EXTRACTION

If your coffee is extracting out of just one side of a double portafilter, check your tamping level. If you tamp at an angle the water will find the easiest route to flow through.



PERFECT EXTRACTION

A perfect extraction should result in a solid coffee puck at the end and the coffee should flow back on itself as it extracts.



QUICK TIPS

- Dose correctly
- Tamp level and firm
- Use fresh, quality coffee
- Small adjustments make a big difference



GOOD HABITS = GREAT COFFEE

Consistent dosing and a flat, even tamp are key to a balanced extraction every time. Dial in, keep it consistent, enjoy better coffee.

