

Name:	Date:			
Brewer Model	Sample Cylinder			
Brew Setup	Ristretto	Mezzo	Lungo	Input
Coffee Weight KG	2.5	2.5	2.5	XX
Grind Size				
Pre-Infuse ML/KG	700	1,000	1,200	
Total Pre-infuse Liters	1.75	2.50	3.00	ХХ
Pre-Infuse Conditioning Wait	0	30	30	
Profile				
Yield Factor	3	3.5	4	
Yield	7.5	8.75	10	ХХ
Total Time	120	180	180	
Total Brewing Time	80	85	<mark>90</mark>	XX
Total Rest Time	40	95	90	
Flow Rate	134.4	132.4	133.3	
Nozzle	Hago 3	Hago 3	Hago 3	

Intervals				
Brew	20	20	20	
Rest	20	30	30	
Brew	45	50	55	
Rest	15	55	50	
Brew Rest	15	15	15	
Rest	5	10	10	

Final Brew Notes				
Expected Concentration Range - TDS	6.6-7.5	4.0-4.5	3.5-4.2	
Concentration TDS				
Diluted to:				
Clarity- 1 obscured 10 Brilliant				

Cupping Notes:	Ta	Taste		Mouthfeel
Balance-	Sweet	Citrus	Stong	Smooth
Sweetness-	Sour	Berry	Sweet	Creamy
Overall-	Delicate	Chocolate	Lemon	Watery
	Intense	Nutty	Berry	Dry
	Spicy	Rich	Winey	Astringent