# ESPRESSO EXTRACTION RADIAL UNIFORMITY

# **BPLUS CONTACT SCREEN**

STÉPHANE RIBES – APRIL 2021

# RADIAL UNIFORMITY OF ESPRESSO EXTRACTIONS TEST PROTOCOL



# BPEUS CONTACT SCREEN - VST FILTER BASKET

#### No contact screen





### Extraction yield radial distribution



BPLUS contact screen above the puck



Extraction yield radial distribution



- Without the BPLUS contact screen, the extraction of the outer grinds of the puck (ca. 30% of the total dose weight) is limited to 2/3 of the extraction of the center grinds
- With the BPLUS contact screen the extraction is more uniform
- This results in a significant increase in the average extraction yield (22% → 24%)

Same grind setting for all shots (Ultra 2.0, 19 grams dose in a 20g VST basket Bravo Tamper, Flat base, 58.5 mm 1:2.0 brew ratio

# BPLUS CONTACT SCREEN - PULLMAN FILTER BASKET

#### No contact screen



### Extraction yield radial distribution



### BPLUS contact screen above the puck



### Extraction yield radial distribution



- Without the BPLUS contact screen, the extraction of the outer grinds of the puck (ca. 30% of the total dose weight) is limited to 2/3 of the extraction of the center grinds
- With the BPLUS contact screen the extraction is more uniform
- This results in a significant increase in the average extraction yield (21% → 24%)

Same grind setting for all shots (Ultra 2.0) 19 grams dose in a 20g Pullman basket Bravo Tamper, Flat base, 58.5 mm 1:2.0 brew ratio

# BPLUS RADIAL EXTRACTION UNIFORMITY TEST PROTOCOL

- Decent Espresso Machine DE1PRO v1.1, S22A Ultem prototype shower, IMS CI 200 IM shower screen (protrusion into the basket: 9.6 mm)
- Easy Blooming extraction profile (90°C bloom exit pressure: 2.5 bar 7.5 bar max extraction pressure)
- Levercraft Ultra Grinder SSP High Uniformity blind burrs with Red Speed coating 100 RPM Grind setting 2.0 (100 microns above burrs touching)
- Montcalm water (Pyrenees, France) 4 ppm eq. CaCO<sub>3</sub> alkalinity and 10 ppm eq. CaCO<sub>3</sub> total hardness
- Portafilter and basket pre-heating: 80°C in a kettle
- Complete drying of the basket and shower screen before each shot, with a clean tissue
- Single dosing of frozen beans ground into the filter basket (with a Decent funnel) 19g of ground coffee
- WDT in the basket with a Levercraft WDT tool (8 needles of 0.4 mm diameter), raking with a BPLUS stirrer
- SworksDesign PorcuPress v1 standard density hex insert (109 needles of 0.8 mm diameter)
- Bravo Tamper, flat base, 58.5 mm diameter, 26 lbs tamping force, light polishing when the contact screen is not used
- TDS measurements: Atago PAL zeroed with Montcalm water no filtering of the coffee samples all samples measured at room temperature after vigorous stirring – 1 data point = average of 3 to 5 measurements of each coffee sample



## ETHIOPIA SHANTAWENE

AROMA Bergamot, Lavender

L AFTERTASTE Mango, Yello S ACIDITY Lime, Malic, E BODY Juicy, Light E BALANCE Uniform

