8/27/8 CRAFT COFFEE- THE ART OF GRINDING
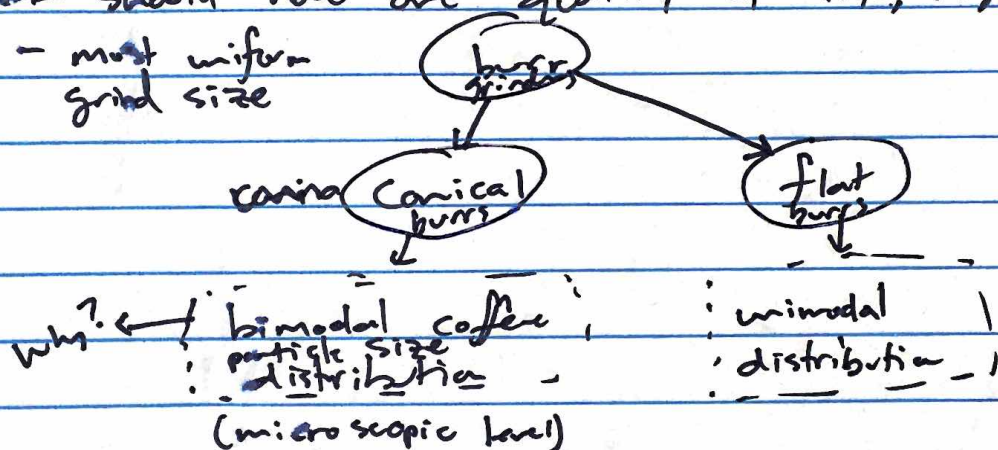
- Located in Lockland - turning into a craft district
  there's a kombucha place too
- Adesso will be a Moson (downtown) - all single origin
- Blade grinder - creates fines + uneven heat contact
  boulders → terrible extraction
- Low RPM - smaller burrs, less heat up, more static, but
  less grind consistency ek43 $2,700
- High RPM - Mahlkoenig is the king $3k but every
  house should have one quality of life, right?

  - most uniform
    grind size

  why? ← bimodal coffee   unimodal
         particle size   distribution
         distribution
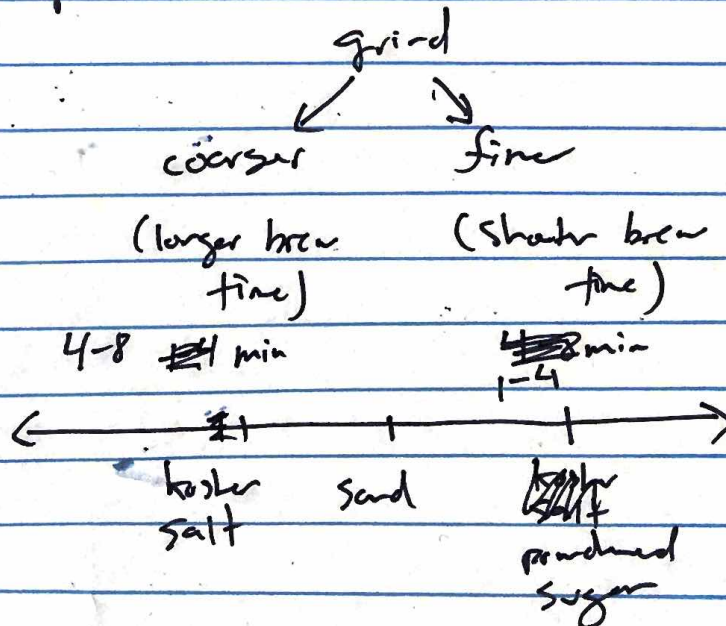   (microscopic level)

  can actual be better
    for espresso too
  good for fuller body

- Matt Perger popularized unimodal dist in 2013
  World Barista competition
- #1 thing you can do to upgrade your home
  coffee experience is grinder
- Look for a home espresso grinder with
  temp control (has a fan)
- He didn't know about the airplane water quality issue -
  he prepares for trips e uses the hot water in the

back of the plane

- Dark & oily coffees are gross & bad for your equipment — steel flat burrs always wear out eventually but this makes it happen faster
- Doser — 7g = 1 shot in Italy
- Flat grinders produce more clumps
- Baratza Virtuoso is his every day at home
    - Twice the price of Capresso Infinity but much higher resolution (more steps)
- Fiorenzato home grinder also measures humidity in the room
- Mahlkonig → evenness of grind → evenness of extraction
- A Kruve sifter + a great grinder = greatness
    - He has a sorta bootleg sifter from Listermann brewing supply
    - ~~the~~ Time-consuming but sifted coffee tastes so good
- Choosing grind size

grind

coarser   fine

(longer brew   (shorter brew
time)   time)

4-8 ~~2~~ min   ~~4-8~~ min
                    1-4

←————————|—————|————|———→

kosher   sand   ~~lighter~~
salt   powdered
                        sugar

- Optimal grind setting = use your palate & chase what you want
- Yes, he does think it's normal to change grind size
- ~~~~ 2-7 days is sweet spot for whole beans (3 days once you grind)
- ~~~~ You can buy fractional lbs at Dea's Mediterranean & anywhere w/ bulk bins too (but he wishes more coffee shops would sell it)
- Higher RPM —his taste is adjusted to it but thinks a high-end hand grinder could be worthwhile if you like
- Prisma attachment for AeroPress to make good bimodal espresso w/ decent crema too particle dist.
- We'll try a Panama brand on a V60 across the grinders with all else constant