

Roasters Flashcards

Directions for each drink, and some interesting facts!



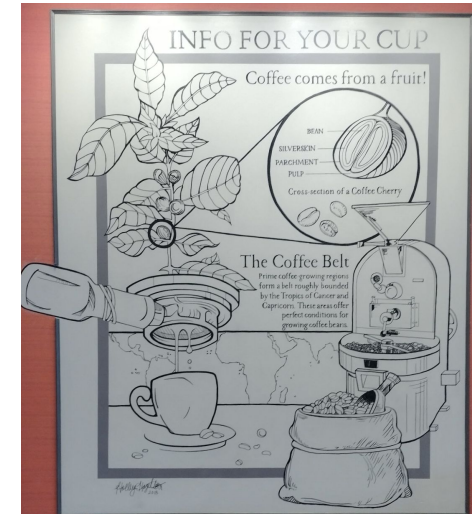
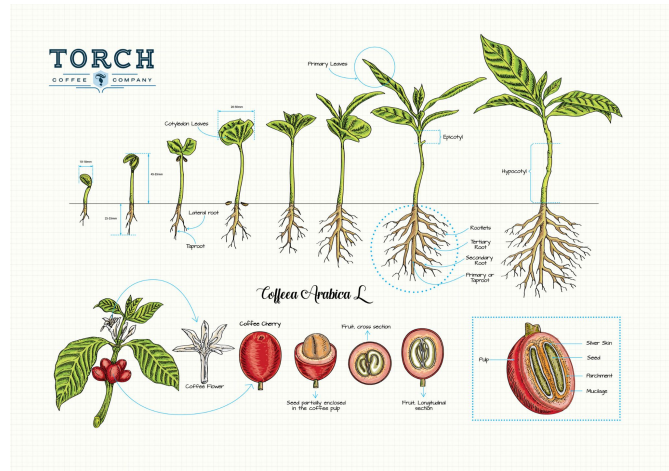
Beans

Coffee beans come from cherries! The coffee cherry is the fruit of the coffee plant. It is made up of skin, flesh, and the coffee bean, which is actually a seed. The typical coffee processing method involves removing the cherry skin and flesh, leaving only the coffee bean to be washed, roasted, ground and brewed. The chaff is a final layer of skin that comes off of the bean during the roasting process.

Decaf Beans:

[Decaffeination of beans diagram](#)

[Decaffeination of beans video](#)



Espresso

A typical espresso shot is pulled using roughly 16-19 grams of espresso grounds, depending on the size of the portafilter. When tamping (pushing the espresso down into the filter) you should be applying roughly 10 lbs of pressure. Sitting on top of a good espresso shot in a thin layer is a golden-brown to brownish-red layer called the crema. A shot of espresso should be used within 30 seconds of being pulled, before the crema fades and the shot “expires”. If you think your shots have expired, it is best to pull new shots and save the old ones for frappes (you cannot taste the difference in a frappe).

What makes espresso different from regular coffee?

The difference between brewed coffee and espresso is not the beans, its how its prepared. Brewed coffee uses the power of gravity to pull water through the grounds, and espresso uses 9-10 bars of pressure to push water through the grounds. For reference, one bar is equivalent to 14.5 pounds of force per square inch, so espresso uses 130-145 pounds of force to extract that puck of coffee. A single shot (around 1 ounce) of espresso has roughly 64 mg of caffeine. Brewed coffee has roughly 12-16 mg of caffeine per ounce. A 16 oz americano would have roughly 192 mg of caffeine. A 16oz brewed coffee would have roughly 192-256 mg of caffeine. This depends a lot on the roast used for each of these processes. Lighter roasts have more caffeine. When you roast a coffee bean, you roast out the caffeine. Lighter roasts are roasted for less time then a darker roast, so they are more caffeinated.

Americano

An americano is hot water, with espresso shots on top. Ask if they want cream during the ordering process. When making an iced americano, fill the cup all the way with ice, pour your shots over the ice, and fill any extra space with cold water (or cream if requested)



8 oz: 1 shot
12 oz: 2 shots
16 oz: 3 shots
20 oz: 4 shots

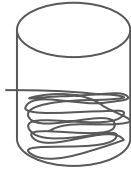
Cup marking: A

The americano originated in Italy during World War II. American soldiers stationed in Italy craved the strong coffee they were accustomed to back home. However, the traditional Italian espresso was too concentrated for their tastes. In response, Italian baristas began diluting espresso with hot water, creating a beverage that satisfied the American soldiers' desire for a weaker, more familiar coffee. This dilution process became known as "all'americana," meaning "American style." Which is where the name "americano" or "americana" came from

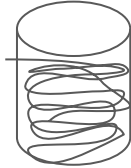
Cold Brew

A cold brew is made with cold brew shots, water, and ice. Ask if they want cream.

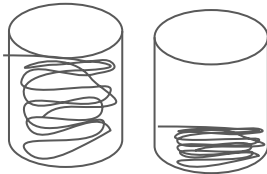
12oz: $\frac{2}{3}$ shot glass of cold brew concentrate (2oz CB), fill the rest with ice + water



16oz: 1 full shot glass of cold brew concentrate (3oz CB), fill the rest with ice + water



20oz: 1 full shot glass + $\frac{1}{3}$ shot glass of cold brew concentrate (4oz CB), fill the rest with ice + water



Cup marking: CB

How to prepare cold brew concentrate is in the binder

Cafe Au Lait (oh-lay)

A Cafe Au Lait is half brewed coffee (ask what roast they prefer), half steamed milk. When making an iced cafe au lait, use cold brew shots, one less shot than normal (it's supposed to be a ½ cup coffee, not full dose) and fill the rest of the cup with milk and ice.

Cup marking: “AL” followed by what roast of coffee should be used

Cafe and Cocoa

A Cafe and Cocoa is half brewed coffee half hot chocolate. Make this the same way as a Cafe Au Lait, but add chocolate. Ask if they want whipped cream

Cup marking: “C&C” followed by the roast preference

Cortado

A cortado is equal parts espresso and steamed milk. They're served in 8 oz cups (4 shot cortados go in a 12oz cup), and ordered by shots. The foam should be silky and smooth (micro bubbles), not frothy with large bubbles. They are small and strong.

Cup marking- Cort, along with the number of shots



“Cortado” comes from the Spanish word cortar, which means, “To cut.” Preparation of this coffee uses steamed milk, which cuts the bitter taste and acidity of the drink. The cortado originated in the country of Spain, across Galicia to the northern port of Portugal.

The cortado contains a small layer of foam and is not like the usual frothy coffees you normally get. Spanish style coffees have little to no foam so that you get to devour and enjoy the even consistency of milk.

[Want more help? Watch this video!](#)

Macchiato

(Traditional) Macchiato is an Italian coffee that consists of espresso and a small quantity of steamed cream (use $\frac{1}{2}$ + $\frac{1}{2}$, not heavy cream), forming a small layer of foam. Macchiato has more foam than cortado and has a 1:2 milk-to-espresso ratio. A macchiato will also be served in an 8 oz cup (4 shot macchiatos will go in a 12 oz cup) and is ordered by the number of shots. Be sure to make foamy cream, but not like a cappuccino. Macchiatos are small and strong.

Cup marking- Macc, along with the number of shots

The word macchiato means “marked” in Italian. If it is made correctly, this espresso drink will deliver the sharp flavor of espresso and the sweetness of milk in just a few sips. The espresso should be “marked” with a small layer of frothed milk foam.

The macchiato is one of the most confusing coffee beverages. Starbucks has a “caramel macchiato”, which is closer to a latte, and is actually not a macchiato at all.

This beverage is called a latte “macchiato”, which consists of mostly steamed milk with a little bit of milk foam and is marked with espresso (the espresso shots go on top). This beverage is ordered by the ounce, not by the shot. When a customer orders a macchiato by the ounce (20 oz or “large”), it's safe to assume they do not mean a traditional macchiato, and they are referring to a macchiato latte, or Starbucks caramel macchiato. Double check with the customer by explaining what a traditional macc is.

[Want More help? Watch this video!](#)

Latte

A traditional latte (cafe latte) consists of espresso shots, a layer of steamed milk, and a thin layer of foam, in that order. When pouring the steamed milk into the espresso shot, tilt the cup and pour the milk into the center. Slightly swirl the milk into the espresso as you pour until the cup is $\frac{3}{4}$ filled. Pour the rest of the milk starting from the outside edge, moving quickly to the center. These are the steps for a good latte, and the base steps for latte art! Once you have this part down, following videos on latte art becomes much easier.

Cup marking- L

The latte is a staple in the coffee world. Knowing how to make a good one makes learning other drinks easier. This is an important drink to master.



[Want more help? Watch this video!](#)

Caramel “Macchiato”

A caramel macchiato is not a macchiato at all. It's a poorly named beverage created by Starbucks, which confuses people all the time. A caramel macchiato is not ordered by the number of shots, its ordered by ounce like a latte, because it pretty much is.

This drink is a vanilla latte, with the shots poured on top, and a crosshatch (5 lines of caramel going left to right, then 5 going up and down, and one circle along the edge) of caramel drizzle. There is no caramel in the actual drink, only on top.



Cup marking- CM



Cappuccino

A cappuccino consists of espresso, steamed milk, and milk foam. Generally, the amounts of each of these components are equal ($\frac{1}{3}$ espresso, $\frac{1}{3}$ steamed milk, $\frac{1}{3}$ foam). When steaming your milk for a cappuccino, the steam wand should be closer to the top of the milk, and make a slight “hissing sound”. Your milk should not be flying out of the pitcher, if so submerge it slightly more, but still keep your steam wand towards the top of the milk the whole time. You might have to pull the pitcher downwards while steaming to keep the wand close to the surface. The milk should be growing in volume, with larger bubbles than a traditional latte. When finished steaming, swirl the pitcher, if done correctly the milk should form a small foamy dome in the center. A dry cappuccino means a more foamy milk, larger bubbles.

Cup marking- Cap

The cappuccino was born in Vienna (also a great song by Billy Joel ;)) in the 18th century and boomed in popularity in Italy in the 20th century, along with the debut of the first espresso machines. The name “cappuccino” comes from the Capuchin “friars”, who wore brown hooded cowls over pale, shaved bald heads—a look that’s reminiscent of the cappuccinos signature brown and white colors. A cappuccino is a staple in the coffee world, as it paved a path for other beverages.

How to steam your milk:

[Want more help? Watch this video!](#)

What should your milk look like:

[Want more help? Watch this video!](#)

Mocha/white mocha

A mocha is a latte with chocolate, or white chocolate (white mocha). When a customer orders any form of a mocha, ask if they want whipped cream.

Cup marking- M (mocha) WM (white mocha)

Tuxedo or black and white mocha: a latte with both white and dark chocolate.

Cup marking- M/WM

Hot cocoa

A hot cocoa is chocolate in steamed milk, ask if they want whip.

Cup marking- HC

Tea Lattes

Chai latte : A chai latte is chai syrup, and steamed milk. Pour your syrup into the cup, then pour steamed milk to fill the cup halfway. Give it a good stir, then pour the rest of the milk. Top with cinnamon. Same steps for iced, but don't steam the milk.

Cup marking- Chai

Matcha: Mix the matcha powder with a small amount of steamed milk (use hot water if iced), use the flat edge whisk until all the powder is combined. Pour the rest of the milk over top. Our matcha is pre mixed with our vanilla powder, so it's already sweet. But, you can still add flavors to it.

Cup marking- Matcha

London Fog: A London fog is vanilla syrup with half earl grey tea, and half steamed milk. If iced, don't steam the milk.

Cup marking- LF

Roasted Mate Latte: Roasted mate is honey, half roasted mate tea, and half steamed milk.

Cup marking- RML

What is roasted yerba mate? Yerba mate has a smooth, woody taste; somewhat similar to green tea, but richer. It is rich in antioxidants, vitamins, and minerals, which contribute to overall health. Yerba mate is a type of tea, in the same way herbal tea is a tea. It's a type of holly plant, and provides a boost of energy similar to coffee, but in a smaller kick.

Italian Sodas

An italian soda is sparkling water with double of any of our flavors. When people order this, ask if they'd like cream. Traditional italian sodas are made with cream to make a "creamed soda".

Cup marking- IS + whatever flavor OR Soda + whatever flavor

Frappes

To make a frappe start by putting cold espresso shots (expired shots from jug or cold brew espresso) into a cold cup, it'll be one less shot for each size than a latte, use the shot glass to measure. Fill the cup with skim milk until its halfway full. Fill the rest of the space with ice. Dump all the contents of the cup into a blender with the proper frappe powder. Blend. Pour into cup and top with whipped cream.

Ask if they want whip when they order.

Vanilla Bean (VBF): Espresso shots, skim milk, vanilla bean frappe powder, ice

White Mocha (WMF): Espresso shots, skim milk, white chocolate frappe powder, ice

Mocha (MF): Espresso shots, skim milk, chocolate frappe powder, ice

Caramel (CAR F): Espresso shots, skim milk, caramel syrup, white chocolate frappe powder, ice

Dark chocolate chip (DCCF): Espresso shots, skim milk, chocolate frappe powder, scoop of dark chocolate chips, ice

Rolo (Rolo): Espresso shots, skim milk, caramel syrup (normal amount), chocolate frappe powder, ice

Raspberry White chocolate (RWMF): Espresso shots, skim milk, rasp syrup (normal amount), white chocolate frappe powder, ice

Peppermint white mocha (PEP WMF): Espresso shots, skim milk, peppermint syrup, white chocolate frappe powder, ice

Chocolate PB (Choc PB): Espresso shots, skim milk, scoop of PB, chocolate frappe powder, ice

Nutter Butter (NBF): Espresso shots, skim milk, scoop of PB, white chocolate frappe powder, ice

Chai (Chai F): Skim milk, chai syrup, vanilla bean frappe powder, ice

Matcha (Matcha F): Skim milk, matcha powder (frappe scoop), ice

Berries and Cream (Berries N cream) (off menu but still ordered): Espresso shots, skim milk, white chocolate frappe powder, blueberries instead of ice

Smoothies

Fill the cup halfway with coconut milk (or tea depending on the drink), top it off with frozen fruit. Half of each type of fruit. Add half a banana, unless a banana flavor like strawberry banana or mango banana, then add a full one. Blend it up!

Strawberry banana: Coconut milk, frozen strawberries, 1 banana

Mango banana: Coconut milk, frozen mango, 1 banana

Strawberry mango: Coconut milk, frozen strawberries, frozen mango, half a banana

Blueberry mango: Coconut milk, frozen blueberries, frozen mango, half a banana

Mixed berry: Coconut milk, frozen mixed berries, half a banana

Blueberry mint: Lemon mint green tea, frozen blueberries, scoop of peppermint tea (use measuring spoons by frappe powder), half a banana

Super food: Energi Tea, mixed berries, scoop of greek yogurt, a little spirulina (use measuring spoon by frap powder), half a banana

Other cup markings:

Almond milk: Almi

Oat milk: Oat

Coconut milk: Comi

Skim milk: Sk

Breve: B

Add cream to drink: Crm

Add Heavy Cream: Hv. Crm

Half syrup: ½ followed by the flavor

Whipped cream: WC

Drizzle: Driz

Cinnamon Powder: Cin- P

Steamed into milk: Stmd

Just write something that makes sense to the person reading it

How much flavoring for each size drink:

1 count of syrup for 8 oz

2 counts of syrup for 12 oz

3 counts of syrup for 16 oz

4 counts of syrup for 20 oz

Or pumps

How many shots go in each size drink:

8oz - 1 shot

12oz - 2 shots

16oz - 3 shots

20oz - 4 shots

Use 1 less shot for each size when making a frappe.

Syrup markings:

Vanilla: V or Van

Caramel: Car

Cinnamon: Cin

Chai: Chai

Black Forest Berry: Bfb

Hazelnut: Haz

Honey Ginger: HG

Lavender: Lav

Peppermint: Pep

Raspberry: Rasp

Star Anise: Draw a star

Honey: Hon

Add SF. in front of sugar free flavors

Seasonals:

Blackberry Sage: BBS

Rosemary mint: Rose M

Thai: Thai

Indian Summer: ISum

Lemon Grass: LG

Orange: OG

Coconut: Cocon

Rhubarb: Rhu

Gingerbread: GB

Pumpkin Spice: PS

Sugar Cookie: SC

Bourbon: Bour

Maple Brown Sugar: MBS



What's the difference?

Macchiato



Flat White



Cappuccino



Latte



Cappuccino, Latte, Flat White and Macchiato: difference explained

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