

918 COFFEE BREW SHEET

HONEST

Flavour Profile

- **Crema:** Thick & Golden-Brown
- **Body:** Full & Creamy
- **Taste Notes:** Dark Chocolate, Caramel, Roasted Nuts, with a subtle Fruitiness
- **Aftertaste:** Smooth & Lingering



A precise brewing guide to help achieve the perfect shot of espresso using our Honest blend.

Step-by-Step Extraction Process

- 1. Grind & Dose** – Use 18g of freshly ground coffee for a double shot. Ensure even distribution.
- 2. Tamp** – Apply consistent pressure (~30 lbs) with a level tamp to ensure uniform extraction.
- 3. Pre-Infusion** (Optional) – If your machine allows, start with 2-3 seconds of pre-infusion to saturate the coffee puck evenly.
- 4. Extraction** – Start the shot, aiming for a total brew time of 22-28 seconds.
- 5. Yield Check** – Stop the shot when you reach 36g of liquid espresso for a balanced taste.
- 6. Taste & Adjust** – If the espresso tastes sour, grind finer. If bitter, grind coarser.

Espresso Recipe

- **Dose:** 18g ground coffee
- **Yield:** 36g liquid espresso
- **Brew Ratio:** 1:2 (*Coffee:Espresso*)
- **Extraction Time:** 22-28 seconds
- **Water Temperature:** 92-94°C
- **Pressure:** 9 bars
- **Pre-infusion** (*optional*): 2-3 seconds at 4-6 bars
- **Grind Size:** Fine (*resembles table salt*)

TROUBLESHOOTING GUIDE

- ✗ **Shot too fast (*under 22 sec*)** → Grind finer, tamp more firmly
- ✗ **Shot too slow (*over 28 sec*)** → Grind coarser, tamp lighter
- ✗ **Sour taste** → Increase brew time, raise temp slightly
- ✗ **Bitter taste** → Shorten brew time, lower temp slightly

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918 COFFEE: DELICIOUSLY
RESPONSIBLE.

918 COFFEE BREW SHEET

ALL DAY

Flavour Profile

- **Crema:** Thick & Golden-Brown
- **Body:** Full & Creamy
- **Taste Notes:** Milk Chocolate, Brown Sugar and Raisin
- **Aftertaste:** Smooth & Clean Finish



A precise brewing guide to help achieve the perfect shot of espresso using our All Day blend.

Step-by-Step Extraction Process

- 1. Grind & Dose** – Use 18g of freshly ground coffee for a double shot. Ensure even distribution.
- 2. Tamp** – Apply consistent pressure (~30 lbs) with a level tamp to ensure uniform extraction.
- 3. Pre-Infusion** (Optional) – If your machine allows, start with 2-3 seconds of pre-infusion to saturate the coffee puck evenly.
- 4. Extraction** – Start the shot, aiming for a total brew time of 21-25 seconds.
- 5. Yield Check** – Stop the shot when you reach 36g of liquid espresso for a balanced taste.
- 6. Taste & Adjust** – If the espresso tastes sour, grind finer. If bitter, grind coarser.

Espresso Recipe

- **Dose:** 18g ground coffee
- **Yield:** 36g liquid espresso
- **Brew Ratio:** 1:2 (*Coffee:Espresso*)
- **Extraction Time:** 21-25 seconds
- **Water Temperature:** 92-94°C
- **Pressure:** 9 bars
- **Pre-infusion** (*optional*): 2-3 seconds at 4-6 bars
- **Grind Size:** Fine (*resembles table salt*)

TROUBLESHOOTING GUIDE

- ✗ **Shot too fast (*under 21 sec*)** → Grind finer, tamp more firmly
- ✗ **Shot too slow (*over 25 sec*)** → Grind coarser, tamp lighter
- ✗ **Sour taste** → Increase brew time, raise temp slightly
- ✗ **Bitter taste** → Shorten brew time, lower temp slightly

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918 COFFEE BREW SHEET

REGIONAL

Flavour Profile

- **Crema:** Medium, Rich Golden
- **Body:** Medium
- **Taste Notes:** Bakers Chocolate, Almond and Cedarwood
- **Aftertaste:** Short & Punchy

Espresso Recipe

- **Dose:** 18g ground coffee
- **Yield:** 34g liquid espresso
- **Brew Ratio:** 1:2 (*Coffee:Espresso*)
- **Extraction Time:** 20-24 seconds
- **Water Temperature:** 92-94°C
- **Pressure:** 9 bars
- **Pre-infusion (optional):** 2-3 seconds at 4-6 bars
- **Grind Size:** Fine (*resembles table salt*)

TROUBLESHOOTING GUIDE

- ✗ **Shot too fast (*under 20 sec*)** → Grind finer, tamp more firmly
- ✗ **Shot too slow (*over 24 sec*)** → Grind coarser, tamp lighter
- ✗ **Sour taste** → Increase brew time, raise temp slightly
- ✗ **Bitter taste** → Shorten brew time, lower temp slightly



A precise brewing guide to help achieve the perfect shot of espresso using our Regional blend.

Step-by-Step Extraction Process

- 1. Grind & Dose** – Use 18g of freshly ground coffee for a double shot. Ensure even distribution.
- 2. Tamp** – Apply consistent pressure (*~30 lbs*) with a level tamp to ensure uniform extraction.
- 3. Pre-Infusion (Optional)** – If your machine allows, start with 2-3 seconds of pre-infusion to saturate the coffee puck evenly.
- 4. Extraction** – Start the shot, aiming for a total brew time of 20-24 seconds.
- 5. Yield Check** – Stop the shot when you reach 34g of liquid espresso for a balanced taste.
- 6. Taste & Adjust** – If the espresso tastes sour, grind finer. If bitter, grind coarser.

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918 COFFEE BREW SHEET

EXTRA SMOOTH

Flavour Profile

- **Crema:** Thick & Golden-Brown
- **Body:** Full & Creamy
- **Taste Notes:** Milk Chocolate, Hazelnut and Maple Syrup
- **Aftertaste:** Long Smooth Finish

Espresso Recipe

- **Dose:** 18g ground coffee
- **Yield:** 33g liquid espresso
- **Brew Ratio:** 1:2 (*Coffee:Espresso*)
- **Extraction Time:** 20-24 seconds
- **Water Temperature:** 92-94°C
- **Pressure:** 9 bars
- **Pre-infusion (optional):** 2-3 seconds at 4-6 bars
- **Grind Size:** Fine (*resembles table salt*)

TROUBLESHOOTING GUIDE

- ✗ **Shot too fast (*under 20 sec*)** → Grind finer, tamp more firmly
- ✗ **Shot too slow (*over 24 sec*)** → Grind coarser, tamp lighter
- ✗ **Sour taste** → Increase brew time, raise temp slightly
- ✗ **Bitter taste** → Shorten brew time, lower temp slightly



A precise brewing guide to help achieve the perfect shot of espresso using our Extra Smooth blend.

Step-by-Step Extraction Process

- 1. Grind & Dose** – Use 18g of freshly ground coffee for a double shot. Ensure even distribution.
- 2. Tamp** – Apply consistent pressure (*~30 lbs*) with a level tamp to ensure uniform extraction.
- 3. Pre-Infusion (Optional)** – If your machine allows, start with 2-3 seconds of pre-infusion to saturate the coffee puck evenly.
- 4. Extraction** – Start the shot, aiming for a total brew time of 20-24 seconds.
- 5. Yield Check** – Stop the shot when you reach 33g of liquid espresso for a balanced taste.
- 6. Taste & Adjust** – If the espresso tastes sour, grind finer. If bitter, grind coarser.

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918 COFFEE BREW SHEET

AURORA

Flavour Profile

- **Crema:** Thick & Golden-Brown
- **Body:** Full & Creamy
- **Taste Notes:** Dark Chocolate & Caramel
- **Aftertaste:** Smooth & Lingering



A precise brewing guide to help achieve the perfect shot of espresso using our Aurora blend.

Step-by-Step Extraction Process

- 1. Grind & Dose** – Use 18g of freshly ground coffee for a double shot. Ensure even distribution.
- 2. Tamp** – Apply consistent pressure (~30 lbs) with a level tamp to ensure uniform extraction.
- 3. Pre-Infusion** (Optional) – If your machine allows, start with 2-3 seconds of pre-infusion to saturate the coffee puck evenly.
- 4. Extraction** – Start the shot, aiming for a total brew time of 19-23 seconds.
- 5. Yield Check** – Stop the shot when you reach 34g of liquid espresso for a balanced taste.
- 6. Taste & Adjust** – If the espresso tastes sour, grind finer. If bitter, grind coarser.

Espresso Recipe

- **Dose:** 18g ground coffee
- **Yield:** 34g liquid espresso
- **Brew Ratio:** 1:2 (*Coffee:Espresso*)
- **Extraction Time:** 19-23 seconds
- **Water Temperature:** 92-94°C
- **Pressure:** 9 bars
- **Pre-infusion** (*optional*): 2-3 seconds at 4-6 bars
- **Grind Size:** Fine (*resembles table salt*)

TROUBLESHOOTING GUIDE

- ✗ **Shot too fast (*under 19 sec*)** → Grind finer, tamp more firmly
- ✗ **Shot too slow (*over 23 sec*)** → Grind coarser, tamp lighter
- ✗ **Sour taste** → Increase brew time, raise temp slightly
- ✗ **Bitter taste** → Shorten brew time, lower temp slightly

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