



**1.500**  
chemical  
compounds

brewing  
time  
**25**  
seconds

**2**  
kcal

dark brown coffee beverage topped by a thick and dense foam called "crema". Water pressure is an integral part of the espresso definition that makes it different from any other coffee beverage.

A "tiger skin" effect on the crema means a correct extraction

### Brewing parameters

16 ± 2 g  
Ground coffee

92 ± 4 °C Water temperature

9 ± 1 bar Water pressure

Percolation time  
27,5 ± 2,5"