The home barista
LONG BLACK OR AMERICANO 95%

MAKING A LONG BLACK

- Long Black and Americano: Pour 90ml of 91 degree Celsius water into a cup. For an Americano, add the water after pulling the ristretto or espresso.
- Coffee and the grind: You will need to experiment on the exact amount and grind dependent on the coffee bean and taste preference. Use approx. 18 grams for a double shot.
- Pack and tamp the coffee grounds: Add the coffee grounds to the espresso porta filter until it's slightly heaping over the top. Use the tamper to press the grounds evenly into the porta filter, pressing firmly until compressed. It's important for the coffee grounds to be even and straight to get the best ristretto or espresso shot.
- Pull the shot: Place the porta filter in the espresso machine and press the button to pull the shot. A well-pulled ristretto or espresso shot will last around 25 to 30 seconds and have deep ristretto or espresso flavor with a nice foamy *Crema*.
- For a ristretto, aim for approx. 20ml shot and, for an espresso, 30ml shot.
- Consider any adjustments: As above, trial and error, dependent on coffee bean, ground and taste preference. Practice makes perfect! If the shot is watery, use slightly more coffee grounds or a fine grind coffee. If a shot takes longer than 30 seconds, reduce the amount of coffee grounds or use a coarser grind on the coffee, and above all have fun, after all, it's coffee.

LONG BLACK OR AMERICANO?

A Long Black or an Americano, the same? At first glance, maybe. But there is a subtle difference that changes the flavour profile. Long Black starts with hot-water with the espresso added after, while an Americano starts with an espresso with hot-water then added. This changes the depth of the flavour profiles and the foamy *Crema*.

INGREDIENT

- 18 grams coffee grind (double shot)
- 90ml hot water at 91 degrees celsius
- Long Black (hot water then espresso)
- Americano (espresso, then hot water)

KNOWLEDGE & SKILL LEVEL

Bean Knowledge	94%
Barista skill level	94%
Equipment required	98%
Taste (connoisseur)	94%