



RECIPE GUIDE

BREWING PARAMETERS	BREWING PARAMETER DESCRIPTION	SETTINGS: Record your settings here to develop recipes.													
COFFEE SELECTION	<i>Enter coffee selection here</i>														
THROW WEIGHT	Weight of coffee used	30g													
GRIND SIZE	The grind particle size being used	7													
BREW VOLUME - VOLUME 8 OZ. +	Scroll to the desired water volume	120g													
PRE-WET - 0.5 SECS +	Pre-Wet of ambient water over the top of the coffee grounds	0.5													
PRE-INFUSION - 10% +	Percentage of overall brew volume water in pre-infusion stage	10%													
FILL PAUSE - 5.0 SECS +	Amount of time of the pre-infusion stage before remaining water is introduced and brew starts	6.0													
BREW TIME - 45 SECS +	Brew time to start after the total brew water is added to chamber	42													
TURBULENCE ON - 5 SECS +	Turbulence air ON time	6													
TUBULENCE OFF - 10 SECS +	Turbulence air OFF time	10													
TURBULENCE POWER -  +	Force of the turbulence air pump during turbulence air on time (<i>number of bars</i>)	7													
PRESS OUT POWER -  +	Force of the press-out air pump during finish (<i>number of bars</i>)	7													
PRESS OUT TIME - 60 SECS +	Time of the press-out pump during finish	60													