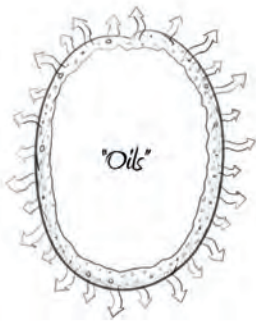


TIPS & TECHNIQUES



Breville®

Fresh is best



Too much CO₂
5 days after roasting



Optimum
5-20 days after roasting



Oils become oxidised
30 days+

Ground coffee should be brewed within a minute of grinding as the volatile aromatics begin to dissipate immediately once ground. This is why cafés grind each shot just before extraction.

But whole beans also begin to lose flavor once roasted. Peak flavor potential occurs when the beans are used between 5 and 20 days after roasting. So buy beans that are roasted locally and have a "Roasted On" date printed on the bag.



4 simple rules for beans



Freshly roasted beans



Aged oily beans

Check the "roasted on" date before you buy.

Always buy coffee that has a "roasted on" date on the bag. Never rely on the "use by" or "Best Before" date as a guide to freshness. Always buy coffee roasted within the last 14 days. You may find it difficult to find freshly roasted beans at the grocery store, but your local café should be able to help.

Buy only as many beans as you will use in 1-2 weeks.

It only costs slightly more and the quality difference is significant.

Expect up to 50 cups of coffee per 1 lb bag.

Always grind on demand, just prior to brewing.

This way you'll capture all the delicate aromatics the same as any good café.

Store your beans in a vacuum sealed container.

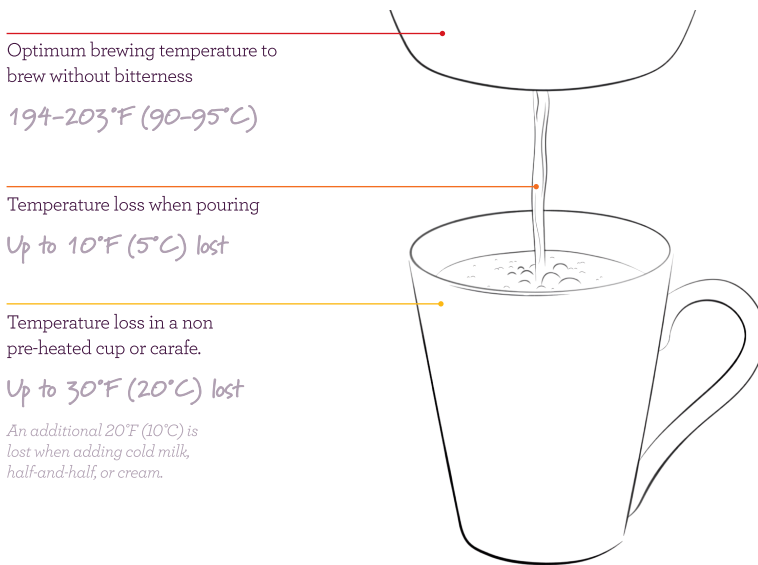
As soon as you open your bag of beans, protect the beans from the air, heat, moisture and light to slow down the ageing process. We recommend a vacuum sealed container and storing in the pantry. Never store in the fridge or freezer as this promotes condensation.

Hotter coffee

Pre-heating the cup or carafe

A warm cup or carafe will help maintain the coffee's optimal drinking temperature and keep your coffee hotter for longer.

Fill the cup or carafe with hot water and let stand for about 30 seconds then discard the water. This will minimize the dramatic heat loss.



Water Quality

No matter how fresh the coffee beans are, or if you grind right before you brew, another factor that can dramatically change the coffee flavor is water hardness.

We recommend testing the water hardness in your area and if the water is tested to be quite hard, we strongly recommend you change to an alternative water source.

Filtered, bottled spring or mineral water will extend both the descale intervals as well as deliver superior taste from your coffee machine.

However never use distilled, de-mineralized or highly filtered water as this will affect the electronics of your brewer and the taste of your coffee.