

<b>Appendix B: SCA Brew Parameters</b>	
	<b>STEPS</b>
<b>SCA Brew Parameters for Espresso</b>	<p><b>SCA suggested brew parameters:</b></p> <p><b>In:</b> single shot 7-10g/ double shot 14-20g</p> <p><b>Out:</b> single shot 10.5-25g/ double shot 21-50g</p> <p><b>Shot time:</b> 20 – 30 seconds</p> <p><b>Brew ratio:</b> 1:1.5 – 1:2.5</p> <p>Volumetric range (based on freshly roasted coffee up to 70 days after roast )</p> <ul style="list-style-type: none"> <li>• out: single shot 25-35 ml (0.35/0.5 - 0.85/1 oz)/ double shot 50-60 ml (0.68/1 - 1.75/2.25 oz)</li> </ul>