A Guide to Better Batch Brew

Batch brew is fantastically simple, yet almost every cafe has made mistakes in their batch brew method.

FUNDAMENTALS FOR GOOD BATCH BREW

1. The bed of dry grounds must have a depth of 3cm–5cm. If you’re trying to brew a batch size that creates a bed shallower than 3cm, consider using a different basket, or get a wire basket insert. This is critical.

2. You should be grinding in the 20% coarsest range of your grinder’s settings.
   If you’re grinding finer than that, something in your method is flawed.

3. Use a sensible ratio of water: grounds (by weight) such as 16:1, 17:1 or 18:1.

4. If you’re not turning over your coffee every half hour, please brew smaller batches.

5. The holding container should be sized properly for the batch sizes you brew, no larger.

PROGRAMMING GUIDELINES

- Prewet water should be 2.5x – 3x the weight of the grounds.
- There should be a delay of 45-50 seconds between the prewet & the first pulse.
- Ideally, use 6-8 pulses for all batch sizes.
- Use the bypass for batches greater than 4 liters (or when the dry coffee bed is deeper than 5cm).

INDICATORS OF SUCCESSFUL BATCHES

- Total contact time should be 6:00-6:30, without needing to grind finer than the recommendation above.
- The wet, spent bed should be completely flat. If it’s not, you may need a coarser grind, longer brew time, or a different spray head.

HAPPY BREWING!