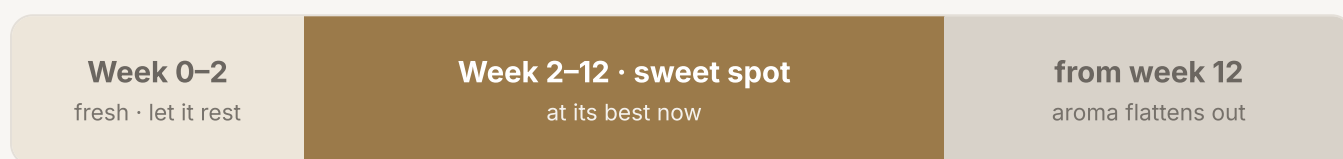


The bean: Mixture & measure.

The best machine cannot save a tired bean. Keep this page beside you while you watch — freshness and dosing at a glance.

The freshness window — counted from the roast date



The measure — weigh it, do not guess



Remember this

- **Roast date beats best-before date.** Buy and drink inside the sweet spot (week 2-12).
- **Whole beans, freshly ground.** Once ground, the aroma is gone within minutes.
- **Type:** a good espresso blend, medium to slightly darker to start with.
- **Measure can be weighed, not guessed.** A 0.1 g scale is the cheapest big improvement there is.