

Our Head Roaster and Quality Control team have come together to set the parameters that keep our espressos tasting their best.

Of course, these work best for us on our espresso machines, in our office. You may find that your results vary, but these flavor profiles are quite reachable. If you find yourself having trouble dialing in, please don't hesitate to contact us:

(785) 862-5282

info@ptscoffee.com

These parameters are set in our lab with the following baselines:

Nuovo Simonelli Aurelia II set at 200 Fahrenheit

Bottomless Portafilter

20g VST Basket

Flying Monkey

If your machine is programmable, we recommend pulling this espresso with the group head set at 199 Fahrenheit.

Smooth chocolate in milk with a pleasant touch of acidity. Milk Chocolate. Graham Cracker. Honey.

This espresso is best for long milk drinks.

Dose: 20 grams

Yield: 40 - 45 grams

Time: 28 - 33 seconds

Drop: 7-8 seconds (bottomless filter)

Rest: 7 - 12 days off roast

This espresso is best dialed in with short milk. We recommend a capp. Dialing this espresso in by tasting it alone with a shot will overplay the acidity that is desirable in milk drinks.

[More Info](#)

Southpaw

Jabs of fruit, sugar, and spice with a floral aroma and clean finish. Featuring notes of caramel, peach and sugar cane, Southpaw delivers a delightful punch.

Dose: 20 grams

Yield: 32 - 34 grams

Time: 26 - 28 seconds

Drop: 6 - 8 seconds (bottomless filter)

Rest: 8 - 12 days off roast

This espresso is best dialed in as a straight, slightly ristretto shot.

[More Info](#)