Changing to new coffee beans…

Changing to new coffee beans often requires **adjusting your coffee machine's settings**—especially the **grind size**—because different roasts and varieties have different densities and properties. This process is often called "dialing in."

Here are the instructions on how to set up your coffee machine (assuming a machine with an integrated or separate adjustable grinder):

☕ Preparing for the New Beans

1.Empty the Old Beans: If your machine has a hopper, try to run out or remove as many of the old beans as possible. This prevents mixing the old and new beans, which would make the "dialing in" process confusing.

2.Clean Out the Grinder: Grind a small amount (a few grams) of the **new beans** and discard the grounds. This "purges" any residual grounds from the old coffee that might still be in the grinder chutes.

⚙️ The Critical Step: Adjusting the Grind Size

The grind size is the most important adjustment. The goal is to find the perfect grind that allows the water to pass through the coffee at the right speed (or for the right time) for optimal flavor extraction.

Bean Roast	Initial Grind Adjustment	Why?
Light	Start **finer**	Lighter beans are often denser and harder, requiring a finer grind to
Dark Roast	Start **coarser** (larger particles)	Darker beans are more porous and brittle, meaning they extract flavor faster and can taste bitter if ground too fine.

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How to Adjust:

1. **Start with an Educated Guess:** Begin with the adjustment recommended above, or if your new beans are similar to the old ones (e.g., medium roast to medium roast), start with your last setting.
2. **Adjust While Grinding: Crucially, if your grinder is an espresso grinder, always make adjustments to the finer setting *while the grinder is running* (grinding beans).** This prevents beans from jamming the burrs. You can generally adjust coarser without the grinder running.
3. **Make Small Increments:** Only change the grind setting one or two notches/steps at a time. Coffee extraction is extremely sensitive to grind size.

Dialing in the Extraction (Test Shots)

You will need to pull several test shots to find the perfect balance. **Only change one variable at a time (grind size first).**

1. **Pull a Test Shot:** Brew your first shot with the new beans and your adjusted grind size.
    - *For Espresso:* Aim for a standard espresso recipe (e.g., 1:2 ratio in 25–30 seconds). For example, 18g of coffee grounds should yield 36g of liquid espresso in 25–30 seconds.
2. **Taste and Observe the Flow:**

Observation/Taste	What to Do
Flow is Too Fast (e.g., espresso shot time is <20	→ **Grind Finer** (Smaller particles increase
Taste is Sour/Acidic (Under-extracted)	→ **Grind Finer**
Flow is Too Slow (e.g., espresso shot time is >35 seconds)	→ **Grind Coarser** (Larger particles decrease resistance).
Taste is Bitter/Dry (Over-extracted)	→ **Grind Coarser**

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3. **Repeat:** Make a small adjustment to the grind, purge a small amount of coffee (to clear the old grind setting), and pull another test shot. Repeat this process until you achieve a balanced taste and ideal flow time.

🌡️ Other Settings to Consider (If Applicable)

Once the grind size is dialed in, you can consider tweaking other factors for perfection:

- **Dose:** If you have an adjustable doser, slightly changing the amount of coffee grounds (1 g increments) can fine-tune the extraction, especially if you're very close on grind size.
- **Water Temperature:** For light roasts, slightly **higher** water temperature can help extract complex flavors. For dark roasts, slightly **lower** temperature can prevent excessive bitterness. (Consult your machine's manual for temperature adjustments).
- **Brew Ratio (Espresso):** You can also experiment with your yield (liquid out) to adjust flavor. A longer ratio (more water) will increase extraction and a shorter ratio will decrease it.