

# World Coffee Events

## WCE Quantitative Testing Worksheet: Espresso Grinder

Any "significant issues" noted?

Grinder (Manufacturer, Model, Serial Number):

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Name of Testers:

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This testing document will be utilized to evaluate equipment specifically for use as competition espresso grinders within the system of world, national, and regional competitions. Marks of "significant issues" will identify items for further evaluation and discussion, including consultation with the equipment manufacturer representative on-site. All final determinations will be by the WCE Qualified Testing Committee.

### Electronic Dose Consistency

*Test conditions: Starting hopper load = 500gm of coffee. Enter weights of 10 doses, after initially adjusting the grinder to produce 20 gm dose with particle size that produces extraction yield of 18 – 22%, with a TDS value ranging between 9-15%. Note potential issues as well as positive attributes as they relate to suitability for competition use, initial impressions, and potential safety concerns.*

significant issues      acceptable      excellent

Notes:

1) \_\_\_\_\_

2) \_\_\_\_\_

3) \_\_\_\_\_

4) \_\_\_\_\_

5) \_\_\_\_\_

6) \_\_\_\_\_

7) \_\_\_\_\_

8) \_\_\_\_\_

9) \_\_\_\_\_

10) \_\_\_\_\_

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## Grind Speed Test

*Test conditions: Grind dose to be 20 gm. Grind particle size must be adjusted to produce espresso with 18 to 22% extraction yield with a TDS value ranging between 9-15%.*

significant issues      acceptable      excellent

Notes:

Elapsed time: \_\_\_\_\_

## Grinds Retention Test

*Test conditions: Disassemble as necessary to gain access to the grinding burrs and exit chute. Collect and weigh the remaining ground coffee.*

significant issues      acceptable      excellent

Notes:

Weight of residual coffee grinds: \_\_\_\_\_

## End-product Consistency Test

*Purpose: This test attempts to correlate grinder consistency with duty cycle by examining the level of uniformity in % extraction yield of brewed espresso coffees.*

*Test conditions and method: Grinds size to be initially adjusted to produce nominally 20% extraction yield from 20 gm of ground coffee with a cool grinder that has been allowed to rest for a period of time. Brewing and subsequent analysis will then be performed on two doses. A series of 10 doses will be ground in succession, followed immediately by another 2 doses that will be brewed and analyzed for extraction yield. Each dose that is to be brewed and analyzed will be adjusted to weigh 20 gm. Brew ratio will be held constant.*

significant issues      acceptable      excellent

Notes:

Brew ratio 1: \_\_\_\_\_

Brew ratio 2: \_\_\_\_\_

Brew ratio 3: \_\_\_\_\_

Brew ratio 4: \_\_\_\_\_