

# COFFEE

## VS ESPRESSO



Brewed coffee and espresso come from the same bean! The difference is in how the drink is prepared. One major difference is in the coffee to water ratio.

**1:16**  
Coffee:Water  
ratio for  
brewed coffee

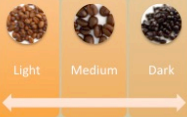
**12oz**  
Usual cup  
size



It's **ES**presso,  
not **EX**presso!

Espresso has a higher coffee to water ratio than brewed coffee. This gives it higher concentration of flavors and a thicker, more syrup-y consistency.

**1** Coffee **3** Water



The difference in roasting profile brings out different flavors from the coffee beans. Dark roasts are typically used for espresso.



Brewed coffee is usually made one of two ways: immersion or drip. Immersion is like a French press where the coffee grounds are immersed in the water for the entire brew time. In drip methods, the coffee is poured over the grounds and falls through the grounds and then through a filter to produce the coffee.



### ESPRESSO NEEDS PRESSURE!

Espresso needs high pressure to extract correctly. Water being forced through the grounds is one defining characteristic of espresso. The industry standard is 8 atms of pressure.

This pressure creates a concentrated brew, which is why espresso usually yields only 2 ounces!



Brew time is a huge factor in both coffee and espresso. The ideal time is different for each method, but much shorter for espresso since it has a small, concentrated yield.

### Different methods for brewed coffee

- Chemex
- French Press
- Siphon
- Percolator
- Moka Pot
- Automatic Brewer

### Espresso parts

- Espresso is made using only a few moving parts. Most espresso is made using machines because of the pressure required for the extraction.
- Portafilter
- Tamp

In the final product of a brewed cup of coffee, you can brew as much as 6 ounces or more. This makes brewed coffee a great companion for a long conversation or work session.

Espresso yields about 2 ounces, which makes it great for a quick pick-me-up of caffeine. Most people want it to last a longer so they add hot water (americano) or steamed milk (latte).

### Which is better?

The best coffee is the one you like the most. Whether it's black drip coffee or a sweet vanilla latte, as long as you enjoy it. If you want to learn more, visit our shop or our website at [CaffeYolly.com](http://CaffeYolly.com)

Infographic by:

