

How To Buy Espresso Beans

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Choosing the coffee beans for espresso is a matter of personal taste doubled by a rigorous technical checklist. In a way, we could say that we can use any coffee beans to make espresso, but that would be only partially true. Medium-dark and dark roasts tend to taste the same no matter the origin of the beans. If you want an analogy, the dark beans are similar to comfort food. Everybody loves them, but they are just common. There is nothing special about them. A special note on the dark roasts: darker roasts tend to become oily faster than medium roasts. This, in itself, is not a bad thing. Oily coffee tastes great. If you are using a semiautomatic and a good grinder, you should be fine. However, many super-automatic espresso machines and some grinders cannot handle oily beans. What do I mean by a forgiving espresso blend? When pulling a shot with one of these beans you can make mistakes and you will still get a decent shot. Many coffee shops use these blends because they are easier to work with and they work better in a cappuccino or a latte. Many home baristas are wondering what coffee to use for espresso. I have good news and bad news. The good news is that espresso uses regular coffee beans. The bad news is that you can use any coffee beans for espresso. The reality is that a blend, or a roast are not optimal for brewing the best espresso. Rather they are optimized to produce decent shots, regardless of the barista skills. But more about that in the next sections. However, dark roasts are also decent, and some people love darker espressos more. Just know that a dark espresso is going to taste more bitter, and ashy. Dark roasts will extract the easiest, since the darker the beans, the more soluble they are. The dark roasts are the best coffee beans for preparing latte, since the coffee flavors are still kicking, after being drenched in a ton of steamed milk. Although in North America espresso is mostly associated with darker roasts, European espresso lovers use lighter roasts for their shots, and these shots are fantastic. But it all comes down to your taste. You need to know though, the lighter the roast the more challenging technically it is to pull a

good shot. You will have to adjust a lot of variables, in order to compensate for the lower solubility of the beans. Our espresso extraction guide will give you more details on how to compensate. Some third wave coffee shops in US brew espresso with light roasts, and many espresso aficionados use lighter roasts for their shots, because you get an extra dimension to your flavor. Blonde espressos are more acidic than the classic shot, but they express more character, and they retain the origin flavor notes. The most important rule is to use the coffee beans you like. Do not think you need to use special beans for espresso. If you made a batch of drip coffee with a bag of beans from your local roaster, those beans are great for your espresso too. You will have though to reconcile that with the advice above. The Latin America beans come from Brazil and Colombia. Dry-process Brazilian coffees give the espresso the nutty flavor, while the Colombian beans give the blend dark chocolate notes. Other Latin American origins can be added to balance the acidity, or to add extra sweetness. or body. These coffees give the classic Italian espresso blend its flavor balance and texture we of the classic espresso. Robusta coffee has a bad reputation in North America, but this reputation is undeserved. In the past, unscrupulous businesses used the lowest quality robusta in blends in order to increase profits. This led to anecdotes about the bad taste of Robusta beans. In reality, washed-processed quality Robusta, can give an espresso shot a good amount of crema, and an extra caffeine kick. Robustas are not necessary in a modern espresso, since crema is considered as a secondary feature. Most roasters will still choose Arabicas that produce more crema, and they will not include Robusta in their blend. Roasters will still create blends that easy to extract, because they need to sell. Lighter roasts can be difficult to pull, and the barista needs to tweak a lot of variables for the perfect extraction. However, the modern espresso is not stuck into the dark roast mentality, and we see blonde espresso even from Starbucks. Make sure you follow the general rules of buying beans, no matter what your taste is.

These rules apply for any brew method, but the espresso shot is more affected than any other method by a bad batch of coffee. No difference. They are all coffee beans. What you see marketed as espresso beans are just espresso beans are roasted longer. Beans that are marketed as espresso are roasted longer typically past the second crack. This longer roast gives them a darker appearance, and it makes them more soluble in water. The roast flavors, (ahy notes, toast flavors), are more intense. The longer roast will effectively destroy any terroir notes and flavors, so all beans will taste similar. Roasters market darker roasted coffees as espresso beans because this is the traditional roast for espresso. However, third wave of coffee brings modern roasts and varietals for your espresso experience. For all types of coffee beans, the roasting process is the alfa and the omega. This is where the difference in tasting, flavor and the choice of brewing method comes. A general rule says that light roasts works best with a slower extraction method, such as a filter coffee. Differently, darker roasts go with a quick method such as espresso. **Coffee beans** refer to any bean roasted and readied for brewing. You can choose a light roast if you want the full distinct flavor of your bean, which can vary depending on which country it came from. **Espresso coffee beans** usually belong to the dark roast category, as this is the stage in which the beans offer the least acidity with a fuller body. You will still be able to get slight hints of the bean flavor too. Here are the best espresso beans. But within Crema you have different colors. These slight differences show either the kind of roast used, how long the espresso shot was, or a possible problem with the consistency of your coffee grounds. Too light means the bubbles are larger than usual: you may have under-extracted your espresso. Too dark on the other hand can either be a result of over-extraction, or the use of a darker roast (which also usually produces less crema). Over-extracted coffee can result in a bitter cup. The best beans for making espresso are medium-dark to dark roasts as they more soluble and extract more quickly. They are rich

in oils, which help produce a richer crema. They also give your espresso that great consistency, body, and flavor you want in your shot. The extraction process for pour-over coffee is longer than an espresso. For this reason, we highly recommend that you use light to medium roasts. You may choose between Hawaiian beans and Guatemalan beans. Just make sure that the grind is not too coarse yet not too fine to make sure that your coffee has gentle and flavorful undertones, and tastes neither bitter nor sour. Coffee technology has drastically improved since the first espresso machine was patented in 1884 by Angelo Moriondo. And, while it's never been a better time to brew from home, **choosing the right coffee beans for espresso has never been more confusing.** An internet search yields hundreds of options: Bold? Fruity? Fairtrade? Keto? None of these words on the label guarantees the coffee will taste great, let alone be fresh or roasted, particularly for espresso. "Espresso beans" are simply coffee beans to brew an espresso drink! Coffee beans can be selected and roasted to create a particular flavor, as you'll discover, but espresso is just a method of coffee preparation. Espresso is the thing in the cup at the end of the brewing process; all you need is an espresso machine and roasted coffee beans. Traditionally, espresso blends are roasted super dark, which leads to unpleasant char and ash flavors. For decades, people have assumed it's "just how it is" and that the harsh bitterness is what makes an espresso an espresso. Making espresso is not forgiving (read our myth-busting article "What is Espresso"). For this reason, super delicate single-origin coffees that change a lot as they age are not our top suggestion (unless you crave a challenge). Crema is the creamy-looking top layer of an espresso. Crema's CO₂ microbubbles, a product of the brewing process when hot water hits fresh coffee, is what we are all chasing. Crema can be mixed into the espresso shot to give an extraordinary depth of flavor. Without crema, the espresso tastes kind of like really strong black coffee. As coffee ages, it loses CO₂ and produces less crema. If you go through the process of buying

super-fresh coffee, be sure to use it while it's fresh! Remember: you can make espresso with any coffee (single origin, medium roast, light roast, or dark roast). "Espresso beans" and "espresso blend" mean the roaster has created the blend specifically with espresso brewing in mind. **We formulated our year-round espresso blend for balance and consistency.** You won't have to spend much time fussing with the recipe or fall in love with a coffee only to have it disappear from the shelves at the end of the season. But, if you like to nerd out and challenge your espresso-making ability, you may be looking for something small-batch and ultra-limited edition with funky, fruity flavors. These coffees inspire, challenge, and reward those who take the time to brew them correctly. Espresso drinkers tend to have discerning tastes, and if you're reading this article, it's because you wanted the best. And while there are plenty of excellent coffee beans to choose from, excellence is in the details. Great espresso begins long before brewed: Are farmers and workers paid fairly? Are the beans roasted with care and intention? What are the beans shipped in? Does the company care enough to ensure freshness at every step? These questions feed the conscience as well as the coffee craving.

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