

Quiz: How to Make Great Tasting Espressos and Lattes



1. What types of coffee beans are best for espresso?
 - a. Light
 - b. Medium and dark
 - c. Dark
 - d. French Roast
 - e. All of the above
2. What is paradoxical about espresso beans?
 - a. They are typically from a single origin.
 - b. They are not suitable for milk drinks.
 - c. Beans that may be bland and ashy in a drip machine can taste great as espresso.
3. Which of these statements are false about espressos?
 - a. Espresso is concentrated (1:2 ratio vs 1:18) and 8-10x stronger.
 - b. Espresso is brewed under pressure in 30 seconds vs 3-4 min for pour-over.
 - c. The best roast to use is typically dark but not shiny.
 - d. Medium roasts have more acidity, more fruit flavors, better without milk.
 - e. It's easier to extract the acids/sweetness in light roasts in espresso.
4. How fresh should espresso beans be?
 - a. 1 to 2 weeks after roast
 - b. 1 to 4 weeks after roast
5. True or false:
 - a. Espressos use Arabica exclusively and never blends with Robusta.
6. How do you know if your basket/portafilter is pressurized?
 - a. Most home espresso machines are not pressurized.
 - b. Look at the metal basket. If it has only one or a few exit holes, it is pressurized.
 - c. When there is no crema at the top of the shot of espresso.
7. What is crema?
 - a. Crema is the creamy-looking top layer of an espresso.
 - b. Crema is CO2 microbubbles.
 - c. Cream is a product of the brewing process when hot water hits fresh coffee.
 - d. All of the above.
8. True or False:
 - a. A latte has two shots of espresso and steamed milk. Injecting air into the milk creates a creamy and velvety milk with a very rich taste. The late foam is like paint, without large bubbles. It blends with the espresso drink in a harmony of flavors.
9. True or False:
 - a. A semi-automatic coffee machine typically has a built-in grinder.
10. Which statement is false?
 - b. An under-extracted shot typically tastes bitter.
 - c. If the shot is sour, extend the shot time.
 - d. If the shot is sour, grind finer.
11. What is the best approach to take if your shot tastes bitter, has a thin crema and a burnt color?
 - a. Reduce the extraction time by grinding less fine.
 - b. Reduce your tamping pressure.
 - c. Lower your water temperature.
12. If your steamed milk does not come out like wet paint, what should you adjust?
 - a. Increase the stretch by adding aeration at the start.
 - b. Increase the vortex by increasing steam pressure.
 - c. Steam the milk longer.