

Coffee set!

Enigmatic and unfathomable in the world of coffee

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The ESPRO PRESS in the test.

It's amazing how many new products for manual coffee for quite some time to come on the market. And that's good! Very good indeed! In principle, anyway. Method is the technique does not always or entirely new, but the long and intensive efforts of many top baristas and coffee geeks, the manual coffee again to allow an application seem obvious to bear fruit. In general, these are designer companies, designer kitchen, ceramic or glass manufacturers, the extensive experience (more or less) and take up their new or enhanced products to implement. Sometimes there are also pure coffee (accessories) companies, such as through your tamper become well known Canadian company [ESPRO](#) that for some time with her ESPRO PRESS, a modified Frenchpress, attention provides. Key differentiator for their ESPRO PRESS Frenchpress is a newly developed, micro-filter that holds back, fines but the coffee oils to pass through twice.



The Espro Press



ESPRO PRESS: Jug & Filter

Since the development of new ESPRO sounds very promising, and also the design is very appealing, I can send a ESPRO PRESS testing me. I wanted to see whether the

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Hans Langenbahn , founder of **Maskal - fine coffee company** reported on this blog about what's going on Maskal well as trends and events in the world of coffee.



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promises of the manufacturer ("The espro™ press helps you make a clean cup, with all of the delicate flavors and aromas that fully express your coffee.") And the many positive reviews in forums like [CoffeeGeek](#) and other and we may take the press in our shop are ESPRO true. And to anticipate the same: The first shipment is on order.

Optics

Visually, the Espro Press is very appealing: the sleek form of the metal and look very elegant and solid.

Dimensions, weight

Height (with stamp): 19.5 cm

Width (on ground): 7.1 cm

Handle height: 15.25 cm

Handle width: 3.6 cm

Total weight (with filter): 560 g

Handling

The handling is very simple and identical to the one Frenchpress: coffee powder is added to the pot, poured after boiling water and cooled slightly after a brewing time of 4 - 5 minutes of the depressed plunger / filter. Done! To the various parameters such as water temperature, coffee quantity etc., read the episode more.

Jug / insulation

The pot consists of a stainless steel double wall with air as an insulating "material" in the space.

It has carried out a temperature test with the following parameters:

Coffee Quantity: 22 g

Used coffee: Tanna (Vanuatu)

Water infusion Quantity: 300 g

Temperature: 92 degrees Celsius

Ambient temperature: 22 degrees Celsius

The test showed :

When brewed in the *non-preheated* ESPRO PRESS water temperature drops, the first of 92 86 degrees Centigrade to. Espro Press the cover without it then takes just *10 minutes*, the temperature by 2 degrees from 86 to 84 degrees falls to! This shows that the insulation of the Espro Press is very high and very well be evaluated with needs!

In all these tests, I still have an infusion temperature of 92 degrees Celsius used, which on the one hand is still an ideal brewing temperature, on the other results in a pleasant start drinking temperature. If you are using the manufacturers of ESPRO PRESS on the accompanying note recommended bathing temperature 95 degrees I have, like say, the common southern Baden would "burn hopelessly de Schnorr" due to the good insulation of ESPRO PRESS. Hence, anyone who uses 95 or 96 degrees hot water infusion, should the coffee after pouring from the ESPRO PRESS only to cool a few minutes!

The outer wall of the ESPRO PRESS warmed himself during the test to only slightly, and had very nice touch. In principle, therefore, could even be dispensed with a handle. A burn hazard if there is any at all.

Fingerprints on the outer wall due to the material easily visible, so the pot should be wiped from time to time with a fine cloth.

Filter

What is the essence of the ESPRO PRESS Frenchpress differentiates, the micro-filter, which, considered a double filter is accurate. When pressing down the coffee is first in the lower, slightly coarser filter ("filter basket"), from there through the top, much finer filter ("disk filter"). The lower "filter basket" holds back the coffee grounds, a few fines penetrate only him, be it from the top "disk filter" held back. The result is, the manufacturer, an "[ultra-clean coffee](#) . "

The bottom of the lower filter ("filter basket") can push down to just 5 mm above the bottom of the cans inside wall.



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The ESPRO PRESS-double filter: under the somewhat coarser filter basket (basket filter), about the finer "disk filter" (disc filters)

"Clean cup"

Despite the double filter only way a small part of the fines to get into the coffee. The proportion is, however, significantly less than for a Frenchpress coffee and a total so low that the cup of coffee (at least from my perspective), clouds in any way. The perfect "clean cup," as the manufacturer promises, but can not be generated.

Weight / Output

The Gesamtbefüllmenge is 520 g of water.

As output, so the brewed coffee in the cup for that, according to the manufacturer's website says the "8 oz", which is just about 227 237 ml of coffee or equivalent, on the other hand, the accompanying list of "the 3-cup espro press ", ie the "3-Cup espro press ". That seems a bit confusing ...

A series of tests to measure the output of coffee, of which I have selected some representative, led to the following conclusions:

First test series: use 18-22 grams of coffee and 300 g of water (manufacturer's recommendation: 22 grams of coffee, 300 ml water).

1. Test

Coffee Quantity: 22 g

Used coffee: Tanna (Vanuatu)

Freeness: coarse (on the Baratza Virtuoso Preciso setting 35 / F)

Water: 300 g

Ph value of water used: 7.1

Liquor temperature: 92 degrees Celsius

Brewing time: 4 min

Method: The above ground coffee on the water was not stirred, filter in place and pressed down quickly

Output: 214 g coffee

Remaining coffee in the ESPRO PRESS: 48 g *

* To determine how much coffee remains in the ESPRO PRESS after pouring, the rest through a Melitta filter coffee was poured and weighed.

2. Test

Coffee Quantity: 18 g

Used coffee: Tanna (Vanuatu)

Freeness: coarse (on the Baratza Virtuoso Preciso setting 35 / F)

Water: 300 g

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Ph value of water used: 7.1

Liquor temperature: 92 degrees Celsius

Brewing time: 4 min

Method: The above ground coffee on the water was not stirred, filter in place and pressed down quickly

Output: 214 g coffee

Remaining coffee in the ESPRO PRESS: 50 g

3. Test

Coffee Quantity: 18 g

Used coffee: Tanna (Vanuatu)

Freeness: coarse (on the Baratza Virtuoso Preciso setting 35 / F)

Water: 300 g

Ph value of water used: 7.1

Liquor temperature: 92 degrees Celsius

Brewing time: 4 min

Method: The above ground coffee on the water was stirred for 2 min brewing time

Output: 189 g coffee

Remaining coffee in the ESPRO PRESS: 64 g

Conclusion:

It will remain respectively back 48-64 grams of coffee in the Espro Press! This coffee does not pour out of the pot! Reason: The design of the filter is under the "Disk-filter" a little too much space in which not only, as shown on the product image, coffee grounds, but also coffee place has. By tilting the ESPRO PRESS for pouring the coffee remains in this space (see Figure below) are located.

If the coffee being pressed down mixed before it falls completely *on the bottom of the pot* off, in which case the filter will be on the grounds that he can not push down completely. This space is created for a much larger "disk filter," which fills itself with coffee. This fact is easily identified by the stamp of the filter by about 0.5 cm above suggests out for - a clear indication that the filter can not be very depressing. If the coffee is not stirred, however, and the filter gently pressed down, it remains to be seen as the figure below, on, under the upper filter (disk filter ") and coffee grounds are directly related. It thus remains under the "disk filter" less room for coffee.



The problem now is that the coffee should be around in any case or at least under stirred (as is generally comparable in all brewing methods). Only in this way, the entire coffee well soaked with water and extracted as evenly as possible. The result is however a lower yield than coffee in the absence of the agitation. The user therefore has a choice: higher extraction but lower quantity of coffee, or lower extraction, but larger amount of coffee.

The manufacturer called "8 oz", that is 236 ml/226 g of coffee were only approximately achieved in the tests, and only if the coffee *is not stirred* was. The obtained 189 g of coffee on stirring the coffee grounds were, however, far from the "8 oz" from the manufacturer. And the accompanying note PRESS ESPRO of a "3-cup press espro" is mentioned the why, I'm honestly a mystery.

It raises the question whether there is a possible approach with maximum extraction (ie, by stirring the coffee powder) has a higher yield than coffee in the past, the manufacturer of information-oriented tests.

Second series : use of a greater amount of water (> 300 g)

1st, 2nd and 3.Test

Coffee Quantity: 22 g

Used coffee: Tanna (Vanuatu)

Freeness: coarse (on the Baratza Virtuoso Preciso setting 35 / F)

Water: 445 g/410 g/390 g (maximum capacity, the swelling coffee reached the top of

the ESPRO PRESS)

Ph value of water used: 7.1

Liquor temperature: 92 degrees Celsius

Brewing time: 4 min

Method: The above ground coffee on the water was stirred for 2 min brewing time

Conclusion:

When pressing the filter coffee is made immediately *on the right to "disk filter"* . This coffee is found later in the cup again. A filling capacity of > 390 g is thus clearly too large. On a measurement of the quantity of coffee produced was abandoned.

4. Test

Coffee Quantity: 23 g

Used coffee: Tanna (Vanuatu)

Freeness: coarse (on the Baratza Virtuoso Preciso setting 35 / F)

Water 350 g

Ph value of water used: 7.1

Liquor temperature: 92 degrees Celsius

Brewing time: 4 min

Method: The above ground coffee on the water was stirred gently for 1 folded in with a spoon. The entire coffee was well soaked, only part of the coffee particles fell onto the floor.

Output: 242 g coffee

Remaining coffee in the ESPRO PRESS: 55 g

Conclusion Test 4:

It is not a coffee on the filter, "clean" is the coffee. The rest of coffee has 55 g g by 7 higher than in Test 1 (22 g of coffee, 300 g of water, no stirring), as they were used g instead of 300 g of water 350, was the coffee yield of 242 g g at an average of 28 significantly higher! The use of more water (1 g, and more coffee) pays off in the cup, given "8 oz" the manufacturer has been exceeded!

5. Test

Coffee Quantity: 23 g

Used coffee: Tanna (Vanuatu)

Freeness: coarse (on the Baratza Virtuoso Preciso setting 35 / F)

Water 350 g

Ph value of water used: 7.1

Liquor temperature: 92 degrees Celsius

Brewing time: 4 min

Method: The above ground coffee on the water was not stirred.

Output: 254 g coffee

Remaining coffee in the ESPRO PRESS: 48 g

Conclusion Test 5:

It is not a coffee on the filter, "clean" is the coffee. The rest of coffee corresponded with 48 g of the first in the test series because they were used instead of 300 g Water 350 g, the coffee yield was 254 g with an average of 40 g significantly higher! The use of more water (1 g, and more coffee) exceeded the specified "8 oz" the manufacturer!

Summary of output tests

Depending on whether the coffee stirred, was not stirred and folded in, there was a different relationship between coffee and served coffee in the rest ESPRO PRESS. An output control test series led to the use of 23 g and 350 g of water following average values:

Without stirring: served coffee and coffee in the rest ESPRO PRESS **252/47 g** , total amount of coffee: **299 g**

In lifting: served coffee and coffee in the rest ESPRO PRESS **242/55 g** , total amount of coffee: **297 g**

With stirring: served coffee / coffee in the rest ESPRO PRESS **230/63 g** , total amount of coffee: **293 g**

It appears clear: the stronger the coffee in the course of the brewing time is stirred, more coffee particles fall more on the ground. As a result, the filter can be pushed down correspondingly less, as the filter sunken Coffee Sets touches on the. Now, more coffee grounds under the "filter basket is located, is between the" disk filter and coffee grounds dementsprec based more room for coffee (of course, also in the filter basket "is"!)). This coffee can, however, the filter design and is not due to pour coffee in the rest returned as ESPRO PRESS.

Whether the waiver of 47 - 63 grams of coffee per preparation in favor of a coffee "with all of the delicate flavors and aromas that express Your coffee" accepted or not, everyone must decide for themselves. But now tastes like the coffee from the ESPRO PRESS and how do the different brewing methods (stir, fold, not stir) from the taste?

Taste

Benchmark test of the French Press and the hand filter infusion showed that the ESPRO PRESS between these two forms of preparation can accurately locate. Using the same respective preparation method to read itself generally say it: The body is slightly lighter than the Frenchpress because the fines are also largely eliminated (this is the taste more than the Frenchpress), and the taste is slightly weaker than the hand filter brewing as it flows through the filter oil is something covered by (this is the body larger than the hand filter brewing). The coffee is very balanced and harmonious. All in all a very interesting flavor overall result.

The different methods used in the stirring, not stirring, respectively. In lifting the coffee grounds have a taste like this:

- 1) without stirring: **lowest extraction, and the character of coffee is recognizable, but somewhat weak in expression**, ratio serving / residual coffee: **252 / 47 g**
- 2) In Lifting: **good to very good extraction, good balance, the character of the coffee comes out very well and clearly;** ratio serving / residual coffee: **242 / 55 g**
- 3) With stirring: **largest extraction, beautiful balance, strong in character**, serving ratio / residual coffee: **230 / 63 g**

The taste difference of "folding in" and "with stirring" one part "without stirring" the other part is much higher than the difference between "folding in" and "with stirring." Because of the lower lifting "the coffee yield of 242 g higher is the method in than the method of "stirring," (230 g), from my perspective, it makes sense, in which ESPRO PRESS preferably of the "In lifting" to use the method. This method keeps the remaining amount of coffee compared to coffee yield limited, and the taste is moving close to the optimum.

Cleaning

The cleaning is done quickly and differs from the Frenchpress only in that the filter of ESPRO PRESS is significantly easier to wash. From time to time you should easily be screwed open the filter and rinse briefly.

Overall Conclusion

The ESPRO PRESS delivered using a good specialty coffee and the view of the important for optimal extraction parameters related to water temperature, coffee-water ratio, grinding, brewing time, etc. have a taste very interesting coffee, which is between Frenchpress and coffee to settle. It is easy to handle, used for cooking out of the water no electricity and is easy to clean. And is in every kitchen a small visual highlight.

In applying the method of "one-off items lifting of the ground coffee during the brewing process," is the relationship between coffee yield and in the jug leaving behind residual coffee in an acceptable ratio, the ESPRO PRESS for me personally persuasive and justify their purchase. We are therefore planning to start the ESPRO Press in our shop. The price is approximately EUR 79, - € lie.



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