

There is much to know on the fascinating topic of coffee. Here a selection of interesting questions and their answers.

What are the secrets of a good cup of coffee?

The most important factors are, of course, the careful preparation of the coffee and its storage, and the perfect maintenance and hygiene of the coffee machine. Other aspects such as the degree of grinding and the hardness, temperature and pressure of the water are also very important, as are the elements that you add, such as milk, cream or sugar.

How important is the correct degree of coarseness or fineness?

This is a very important aspect of a good cup of coffee. Each product has its ideal degree of grind:

In terms of **preparation method**, we recommend:
medium-coarse for jug brewing,
medium-fine for filter brewing,
very fine for espresso.

In terms of **taste**, use:
a fine grind for strong coffee,
a coarse grind for weaker, less 'potent' coffee.

How much coffee powder is needed for a cup of coffee?

Depending on the variety of coffee bean and the fineness of the grind, a cup of coffee or espresso will require 7-9g of beans.

What is the ideal water temperature?

Between 82 °C and 87 °C.

How many species of coffee bean are there?

There are over 60 species of coffee plants, but two dominate the market today (together with their different varieties): *Coffea Arabica* and *Coffea Robusta*. *Coffea Arabica*, the higher-grade of the two, accounts for 75% to 80% of the worldwide harvest. Arabica coffee is distinguishable by its subtle acidity and full aroma. Robusta coffee contains fewer acids and has a stronger, sharper taste.

What is caffeine?

Caffeine is an alkaloid similar to the theobromine found in cocoa or theine in tea. In moderate amounts, alkaloids stimulate the heart, brain and nerves. Depending on the variety, 100g of coffee beans contain 1.5g to 4.5g of caffeine. During preparation only around 10% of this is lost, so a 'standard' cup of coffee still contains around 80mg of caffeine