

Optimal Extraction Parameters for SUPER BREW® Machine

Roasted Coffee Powder/Cocoa/Tea

SUPER BREW® Smart Device Optimal Extraction Parameters for Roasted Coffee Powder

1. **Optimal Extraction Time: Recommended: 35±5 minutes.**
 - 25 minutes: Taste is thin.
 - 30 minutes: Aroma becomes prominent.
 - 35 minutes: Best balance achieved.
 - 40 minutes: Acceptable (especially for dark-roasted coffee powder).
 - Over 40 minutes: Off-flavors or bitterness increase.
2. **Extraction Fineness:**
 - To ensure final TDS (Total Dissolved Solids) between 1.3-1.5, recommended fineness: ek1-ek5.
 - For optimal extraction performance, suggest ek3-ek5 (i.e., 40-mesh pass rate between 25%-40%).
 - Combined with the Golden Cup Standard, the best fineness is ek3.
3. **Powder-to-Water Ratio:**
 - Based on a full powder bowl (for efficiency), recommend 300g coffee powder + 4000±200mL water.
 - Meets both TDS requirements and the Golden Cup Standard.
4. **Roast Level**
 - For the same bean with different roast levels, concentration deviation is minimal at the same powder-to-water ratio, ensuring stable extraction.
 - Relatively, darker roasts have slightly higher extraction rates, consistent with theory.
5. **Water Quality**
 - For light-roasted coffee powder, use purified water with higher purity.

SUPER BREW® Smart Device Optimal Extraction Parameters for Cocoa

1. **Optimal Extraction Time:** Recommended: 35 minutes.
2. **Extraction Medium:** Water or coconut water.
3. **Extraction Fineness:Recommended:** 40 mesh – 10 mesh.
4. **Cocoa Nibs-to-Medium Ratio:** 400g cocoa nibs + 4000g extraction medium to ensure suitable color and taste of the infusion.

SUPER BREW® Smart Device Optimal Extraction Parameters for Tea

Black Tea Extraction Parameters	Strips or Semi-Crushed	Tea quantity: 150g,Water volume: 4.4kg,Tea-to-water ratio: 1:29.3,Extraction duration: 35min±5min;
	Crushed Tea	Tea quantity: 120g,Water volume: 4.8kg,Tea-to-water ratio: 1:40,Extraction duration: 25min±5min;
Oolong Tea Extraction Parameters	Semi-Crushed	Tea quantity: 150g,Water volume: 4.4kg,Tea-to-water ratio: 1:29.3,Extraction duration: 35min±5min;
	Whole Granules/ Whole Strips	Difficult to infuse at room temperature, with low extraction rate; judgment required based on actual performance.
Green Tea Extraction Parameters	Strips or Semi-Crushed	Tea quantity: 100g,Water volume: 5kg,Tea-to-water ratio: 1:50,Extraction duration: 30min±5min;
	Crushed Tea	Tea quantity: 80g,Water volume: 4.8kg,Tea-to-water ratio: 1:60,Extraction duration: 20min±5min;

