

# World Coffee Events

## 2011 WCE Procedure for the Measurement of Brewing Water Temperature in Espresso Coffee Machines

### 1. Introduction:

The following test procedure shall be followed for quantitative temperature testing of candidate espresso machines under consideration for use within the WCE system of competitions. This document presents a rigorous procedure with supporting technical justification, for obtaining meaningful brewing temperature measurements for machine comparison, and improvement.

### 2. Measurement Location:

Specification: The temperature of the brew water shall be measured within the volume below the housing that supports the portafilter, e.g. the brew head, and immediately above the packed bed of coffee, or coffee cake. The location of the temperature probe shall be off center, approximately 1/3 of the distance from the center of the volume to the inner edge of the filter basket. During measurement, the sensing portion of the probe shall only contact water.

Technical rationale: This measurement location is chosen for its relevance to the brew process, likely similarity of boundary conditions over a wide range of machine makes, and ease of measurement.

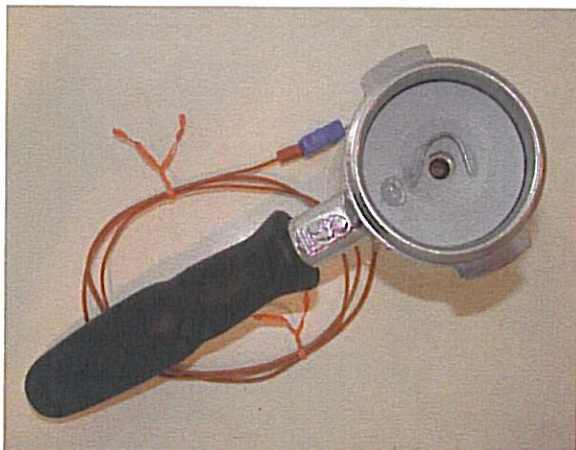
### 3. Measurement Equipment:

#### 3.1 Introduction:

A fast-responding, electronic temperature probe, positioned as described above, senses the temperature of the water. The probe is mounted in a modified portafilter and filter basket, so that the probe may be conveniently inserted in different machines. For ease of use, measurement consistency, and to ensure that the probe contacts only water, the coffee cake is replaced by a proxy cake. The flow rate of pressurized water through the portafilter is established by a valve, or other metering device. The temperature data is read using a suitable readout device, or a data logger. The requirements of these items will now be discussed in detail. An example of the intended measurement system is depicted in Figures 1 - 3.



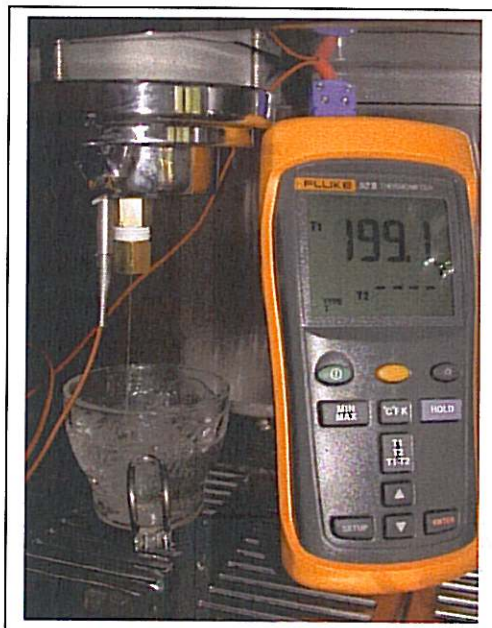
# World Coffee Events



**Fig. 1** Portafilter thermometer top view, showing the Type T thermocouple probe and the coffee cake facsimile.



**Fig. 2** Portafilter thermometer side view, showing the thermocouple probe's exit through the bottom of the portafilter, and the brew water metering orifice.



**Fig. 3** Installed portafilter thermometer measuring the temperature of the metered brew water stream.

# World Coffee Events

## 3.2 Temperature Sensor:

Specification: The sensor shall be a type T thermocouple probe, with a response time of less than 0.25 seconds in water.

Technical rationale: Thermocouple probes are preferred over other sensor types because they are economical, rugged, fast-responding, and not subject to calibration drift at temperatures expected for espresso production. The type T thermocouple is especially suited for measuring brew water temperature. After 1.5 seconds have elapsed, a temperature probe with a response time of 0.25 seconds will indicate 99.75% of an instantaneous temperature change. For a jump of 50° C, this corresponds to a response of 49.9° C

## 3.3 Probe installation:

Specification: The probe shall be permanently installed in a filter basket, which shall be fitted to an appropriate portafilter for the machine under test. The sensor sheath shall be thermally anchored to the filter basket to minimize heat conduction down the sheath of the probe into the room environment. Portafilter may be modified so that the bottom of the filter basket is open to the room (so-called “bottomless”, “naked” portafilter).

## 3.4 Simulation of the Coffee Cake:

Specification: The volume of the filter basket normally filled by the coffee cake shall be filled with a proxy cake having a thermal conductivity of less than 0.5 Watts/meter•Kelvin (W/m•K). The volume of the proxy cake should be approximately the same volume as a coffee cake, but may contain deviations from the actual shape of the coffee cake in order to accommodate the temperature probe, metering valves, etc. The distance between the group dispersion screen and the top of the proxy cake (headspace) should approximate the headspace in the presence of an actual coffee cake.

Technical rationale: A reasonable substitute for the coffee cake enhances practicality.

## 3.5 Water Flow-rate Adjustment:

Specification: A water flow regulator, positioned downstream of the thermometer probe, shall simulate the flow resistance of the coffee cake and provide flow rate regulation as specified in Section 4.3.

## 3.6 Data acquisition:

Specification: A thermocouple readout device shall measure the voltage generated by the thermocouple probe. Permissible readout devices include electronic thermometers that automatically calculate temperature, or meters such as digital multimeters, provided that a suitable thermocouple reference junction is employed. The preferred method of recording the data is by data logger and computer. Data taken automatically should be acquired at a rate of at least one reading per second.

# World Coffee Events

## 4. Preparation for Testing:

### 4.1 Machine Cleanliness:

Specification: The group(s) shall be back flushed prior to performing the tests. If the dispersion screen(s) is removable for servicing, then it shall be removed, cleaned, and reinstalled. After backflushing, the machine shall remain idle until it has again reached thermal equilibrium as specified in section 4.2.

Technical rationale: Cleaning the groups minimizes the chance that stray coffee grinds will clog the flow orifice, affecting the volume flow rate during the measurements. Thermal soaking in the idle state is required after backflushing to help insure that the machine is at operating temperature and completely idle prior to the start of testing.

### 4.2 Espresso Machine Thermal Equilibration:

Specification: The espresso machine to be tested shall be at its normal operating temperature for 1 hour prior to testing (the warm-up period). The portafilter containing the thermometer shall be inserted into the group during the warm-up period.

Technical rationale: In order to simulate real world conditions and good practice, the machine and portafilter must be hot.

### 4.3 Adjustment of Brew Water Flow Rate:

Specification: The flowrate of water through the measurement portafilter shall be measured by a graduated beaker and shall be adjusted so that 75 ml of water is collected in an elapsed time of 25 seconds  $\pm$  3 seconds. The allowable volumetric tolerance of the beaker graduations shall be  $\pm$  5% or less.

Technical rationale: The specified water volume was determined using the WBC defined standard espresso volume of 25 to 35 ml (Rule 2.2.1A of the WBC Rules and Regulations) as the target volume of a double espresso after brewing. A factor of 2 was applied, assuming two brewed espressos per brewing cycle. Adjustments to this value were then made for the absorption of water by the dry coffee (1 gm water per gm of coffee) and for an estimated volume of crema.

### 4.4 Steaming Performance:

Specification: If the desired brew water testing includes testing of steam performance, the elapsed time required to steam 300 cc (10 ounces) of milk shall be measured. A normal dial-type frothing thermometer shall be immersed in the milk-filled steaming pitcher. Steaming shall continue until the temperature reaches 60 °C (140 °F).

## 5. Testing:

### 5.1 Introduction:

The test procedure measures brew water temperature at gradually increasing frequency, obtaining temperature data over a variety of duty cycles. By slowly decreasing the interval between measurement sets, the influence of duty cycle on various espresso

# World Coffee Events

machine designs may be studied. The measurements may be performed with or without steaming, depending on the purpose of the test. The long idling period of ten minutes prior to the first test run should minimize any effects of pre-test equipment setup.

## 5.2 Test Procedure:

Specification: These steps shall be followed for each of the 14 test points described in 5.3. A single, uniquely identified test portafilter shall be used for each group of a multi-group machine being tested, for all 14 test points.

- A) Simulated Idle Period: The machine shall remain idle with the test portafilter installed into the group for the prescribed period of time between measurements.
- B) Simulated Disposal of Coffee Cake, Dosing and Tamping: The portafilter shall be removed from the machine, drained of excess water (inversion is sufficient), then reinserted into the group 25 seconds after removal. The group flush shall be incorporated within this time window.
- C) Group flush: Per 16.3.1 of the 2010 WBC Rules and Regulations, the required group flush may occur either at the removal of the portafilter from the group, or immediately before reinsertion. Since either workflow option is likely to be encountered in competition, either option is permissible during these measurements. However, the order of workflow is to be consistent throughout the measurement series. The manufacturer of a candidate machine being evaluated may specify a preference with respect to the position of the flush within the workflow. Regardless of position, the flush shall be no longer than 2 seconds.
- D) Temperature Measurement of Simulated Brewing: Measurement shall commence upon reinstallation of the portafilter. The brew process shall be activated either manually or automatically, in the manner appropriate to the machine. Measurements shall be observed and recorded over an approximate time interval of 25 seconds.
- E) Data Recording: During the simulation, the temperature shall be observed and recorded manually, or by computer and data logger (preferred method).

Rationale: Steps A through E mimic expected workflow in the WCE competitions.



# World Coffee Events

## 5.3 Testing pattern:

Specification: The length of the idle interval for item A of the Test Procedure shall be:

Test Point	Idle Interval
	(mm:ss)
1	10:00
2	5:00
3	2:00
4	2:00
5	1:00
6	1:00
7	0:30
8	0:30
9	0:10
10	0:10
11	0:10
12	0:10
13	0:10
14	0:10

## 5.4 Number of Groups to be Tested:

Specification: Individual or multiple groups may be tested. Multiple groups may be tested in any combination and portafilter insertion order, including nominally simultaneous insertion.

## 5.5 Test Procedure Including Effects of Steaming Milk:

Specification: The test procedure may be performed with the inclusion of simulated steaming. If this is desired, then the steam valve shall be opened in Step C of the procedure, after initiating brewing. The steam tip shall be immersed in water and opened for the amount of time determined in Section 4.4.

## 6. Interpretation of the Results:

Espresso machines selected for use in the WBC, national and regional competitions must meet acceptable performance standards outlined in this section. The method of data analysis and minimum performance criteria are stated below.

### 6.1 Identification:

Specification: The Manufacturer, model and serial numbers, number of groups, and the date of the test shall be recorded. Specific operating conditions shall be noted, e.g. one or more groups in operation, with or without steaming, etc. Other pertinent identifying remarks, such as boiler configuration (dual boiler, heat exchanger), or group type should be noted.

# World Coffee Events

## 6.2 Average Brew Temperature of a Brew Cycle:

Specification: The average brew temperature shall be expressed in one of two ways, depending on whether the data is collected manually or automatically by data logger. In the case of manual data collection, the average brew temperature shall be the temperature observed most often during a specific simulated brew cycle, ignoring temperature observations during the first three seconds of the cycle. Ignoring results during the first three seconds negates the effect of thermometer lag on the result. For automatic data collection, the average brew temperature shall be the average of all temperature readings during the brew cycle except for those occurring in the first three seconds.

## 6.3 Brew Temperature Reproducibility:

Specification: The brew temperature reproducibility is the ability of an espresso machine to produce brewing water at the same average temperature over a variety of use conditions. This information may be calculated from manually collected or computer collected data. The brew temperature reproducibility shall be twice the standard deviation of all 14 average brew temperatures obtained in the test series. Average brew temperature is defined in 6.2.

Calculating Standard Deviation: Standard deviation is defined as:

Eq 1.

$$s = \sqrt{\frac{\sum_{i=1}^n (y_i - \bar{y})^2}{n - 1}},$$

where  $y_i$  is the value of a single temperature observation,  $\bar{y}$  is the average brew temperature, and  $n$  refers to the total number of observations. The standard deviation may be calculated as follows:

- 1) Square the difference between each observed temperature and the average temperature. For example, assume that the observed temperature is 202 degrees and that the average is 200 degrees. The difference is 2 degrees and 2 squared equals 4.
- 2) Add up all of the squared differences.
- 3) Divide the sum obtained in step 2 by 1 less than the total number of observations. For example, if 14 observations were made, divide the sum by 13.
- 4) Calculate the standard deviation by taking the square root of the quotient calculated in step 3. Multiply the standard deviation by 2 to obtain the brew temperature reproducibility.

# World Coffee Events

The standard deviation may also be easily calculated using functions in common spreadsheet programs. The STDEV function in Microsoft Excel is an example of such a function.

## **6.4 Minimum Performance Criteria:**

**Specification:** Espresso machines suitable for competition must supply an average brew temperature as defined in 6.2 of between 90.5 and 96 °C (195 to 205 °F) per Rule 4.1 of the 2010 WBC Rules and Regulations, with brew temperature reproducibility as defined in 6.3 of less than  $\pm 1.5$  °C (2.7 °F).

## **6.5 Espresso Machine Temperature profile reproducibility:**

**Specification:** The measurement procedure is neutral on the question of optimum brew temperature profile, defined as the time-dependent deviation from the average brew temperature during the course of a brew cycle. Regardless of the profile, the espresso machine should be able to reproduce the profile under a variety of duty cycles. The profile may be evaluated graphically, and profile reproducibility may be considered qualitatively under 6.6

## **6.6 Qualitative Comments:**

**Specification:** Qualitative impressions may be noted in the results.

## **6.7 Validity of the Results:**

Calculations of averages and standard deviations are easily accomplished using a variety of computer spreadsheets. The average temperature value and the method of calculating temperature stability use commonly applied methods.

## **References:**

1. *Manual on the Use of Thermocouples in Temperature Measurement*, ASTM Special Publication 470A, Omega Press, Stamford, Connecticut 06907, 1983.

