

Step 38 · Quality

Frequently Asked Questions

How many espresso shots should go in each drink size?

Build the recipe around taste and a clearly defined shot, not another shop's size chart. Record the ground-coffee dose and espresso yield, then taste each drink with its actual milk, water, syrup, and ice. Owners use different shot counts and even different meanings of "one shot." Cost the coffee you actually use, including unavoidable waste. Test and explain recipe changes; do not silently replace requested espresso with cold-brew concentrate.

How should I start making cold brew for my business?

Start with a commercial brewer's instructions and a process your local food-safety authority accepts. Decide whether you need ready-to-drink coffee or concentrate. Measure coffee and water, record grind, brewing conditions, and usable yield, then taste the finished drink with its intended dilution and additions. Owners' recipes vary widely, so trial a small batch before scaling. Confirm brewing, refrigeration, cleaning, and use limits; taste alone cannot establish safety.

How do I make cold foam consistently?

First choose the topping you mean: airy milk foam and a rich sweet-cream topping give different results. For the creamy version, owners commonly test cream, milk, and syrup mixtures; lighter milk foams need a different approach. Measure the ingredients and use the same cold starting conditions, batch size, and mixing method each time. Test the texture on the finished drink. Follow approved temperature and storage controls, and record any recipe change.

What beans should I use for cold brew?

Choose for the flavor you want in the finished drink. Ask your roaster for a few samples and compare them using a consistent brewing method and serving strength, both black and with your planned additions. Owners disagree about the best roast and origin. An "espresso" label does not by itself make beans unsuitable for cold brew. Check the recipe and dilution before blaming the beans, and compare usable yield and cost as well as taste.

Educational guidance. Check your own circumstances with the appropriate local professional.