

# auto brew ratio

Precision in your cup.

## patented scale technology

Patented scale technology available as an option on the Strada AV and the Linea PB: know the precise dose in the cup; program the dose on the basis of weight in the cup rather than volume; visualize the time (in seconds) and weight (in grams) on the display while brewing; provide a great educational tool when training baristas. With the auto brew ratio mode the barista has the opportunity to pre-set a brew ratio. Then the machine reads the weight of the dose in the portafilter and delivers the exact amount of water required for that ratio.



**la marzocco**

handmade in florence

Auto Brew Ratio uses precision scales built beneath each group of the Strada AV and the Linea PB. The Auto Brew Ratio scales are incorporated into the espresso machine's electronics system - proprietary to La Marzocco - and provide the barista a new level of consistency, by giving control over beverage mass.

$$\text{Brew ratio} = \frac{\text{Weight of dry coffee}}{\text{Weight of beverage}}$$

**Example**

Input = 14g of dry coffee  
50% brew ratio

Output = 28g of beverage




Auto Brew Ratio has two modes: Mass Mode and Ratio Mode.

**Mass Mode**

In Mass Mode, the barista programs the desired finished beverage mass. The barista activates the brew group by selecting one of the programmed beverage mass buttons. When the desired beverage mass has been reached, the machine automatically stops the brewing process.

**Ratio Mode**

Using ratio mode, the barista programs the preferred brew ratio into the machine. When preparing to brew, the barista places the loaded portafilter on the drip tray scale, allowing the espresso machine to weigh the ground coffee. The barista may then engage the portafilter and activate the brewing cycle by selecting one of the programmed brew ratio buttons. The Ratio Mode will automatically stop the shot when the correct brew ratio is achieved.

brewing ratios examples for espresso coffee	dry coffee grams			beverage grams			suggested brewing ratio (dry/liquid)	average gross volume in ml (incl. crema)
	low	med	high	small	med	large		
ristretto 	16	17	18	21	23	25	<b>75%</b>	38
regular 	16	17	18	32	34	36	<b>50%</b>	58
lungo 	16	17	18	48	52	56	<b>33%</b>	78

Please note: the figures above have been calculated using a 17g double basket.