

ONLINE COURSE

# BARISTA INTERMEDIATE

BY MIKAEL JASIN, WORLD BARISTA CHAMPION

## LESSON 4A

Even if you have the perfect recipe, poor puck preparation can ruin everything.

Uneven distribution, clumps, or gaps in the coffee bed can cause channeling, making one shot taste amazing and the next completely off.



SYSTEMA COFFEE

## LESSON 4A

### WHY WORKFLOW CONSISTENCY MATTERS

Espresso is incredibly sensitive to how the grounds are distributed in the basket. Inconsistent prep can lead to:

- **Channeling** – water finds weak points and extracts unevenly.
- **Flavour swings** – sour one shot, bitter the next.
- **Wasted coffee** – you can't replicate results.

So, let's compare some common methods:



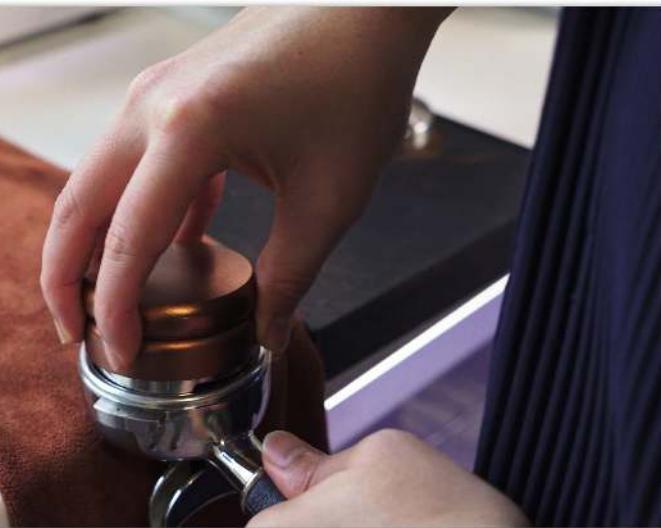
SYSTEMA COFFEE

## LESSON 4A

### TOOL COMPARISONS

Leveller (like OCD) vs. No Leveller

- **With leveller:** creates a perfectly flat, even surface before tamping & reduces uneven density.
- **Without leveller:** depends entirely on the barista's hand distribution & more risk of ridges or mounds.
- **Taste difference:** shots with leveller usually have more consistency in body and flavour clarity.



SYSTEMA COFFEE

## LESSON 4A

WDT Tool (Weiss Distribution Technique) vs. No WDT

- **With WDT:** breaks up clumps and distributes grounds evenly – especially useful with light roasts and single-dose grinding.
- **Without WDT:** clumps remain, leading to uneven flow and micro-channeling.
- **Taste difference:** WDT shots often show more sweetness, balance, and fewer sour/bitter pockets.



SYSTEMA COFFEE

## LESSON 4A

### Tapping the Portafilter vs. No Tapping

- **With tapping:** gently knocks grounds into place and reduces big air gaps, though it won't break clumps as effectively as WDT.
- **Without tapping:** grounds can sit unevenly, risking channeling when tamped.
- **Taste difference:** tapping improves consistency compared to doing nothing, but doesn't reach the precision of WDT or levellers.



SYSTEMA COFFEE

# HOMEWORK

Choose one coffee and one recipe (for example: 18g in, 36g out, 28 seconds). Then run the following comparisons, keeping all other variables constant:

## 1. WDT vs. No WDT

- o Pull one shot using WDT, then one without.
- o Taste for sweetness, balance, and clarity.

## 2. Leveller vs. No Leveller

- o Pull one shot using a leveller, then one without.
- o Taste for body, evenness, and aftertaste.

## 3. Tapping vs. No Tapping

- o Pull one shot where you tap the portafilter gently to settle grounds, then one without tapping.
- o Taste for consistency, channeling, and balance.

After each set, write down your observations in a brew log. Note differences in flavour, body, and repeatability. Over time, you'll see clear patterns emerge in how tools improve workflow.



SYSTEMA COFFEE