KRUPS®

DIVINE

ENTER A WORLD
OF COFFEE



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01

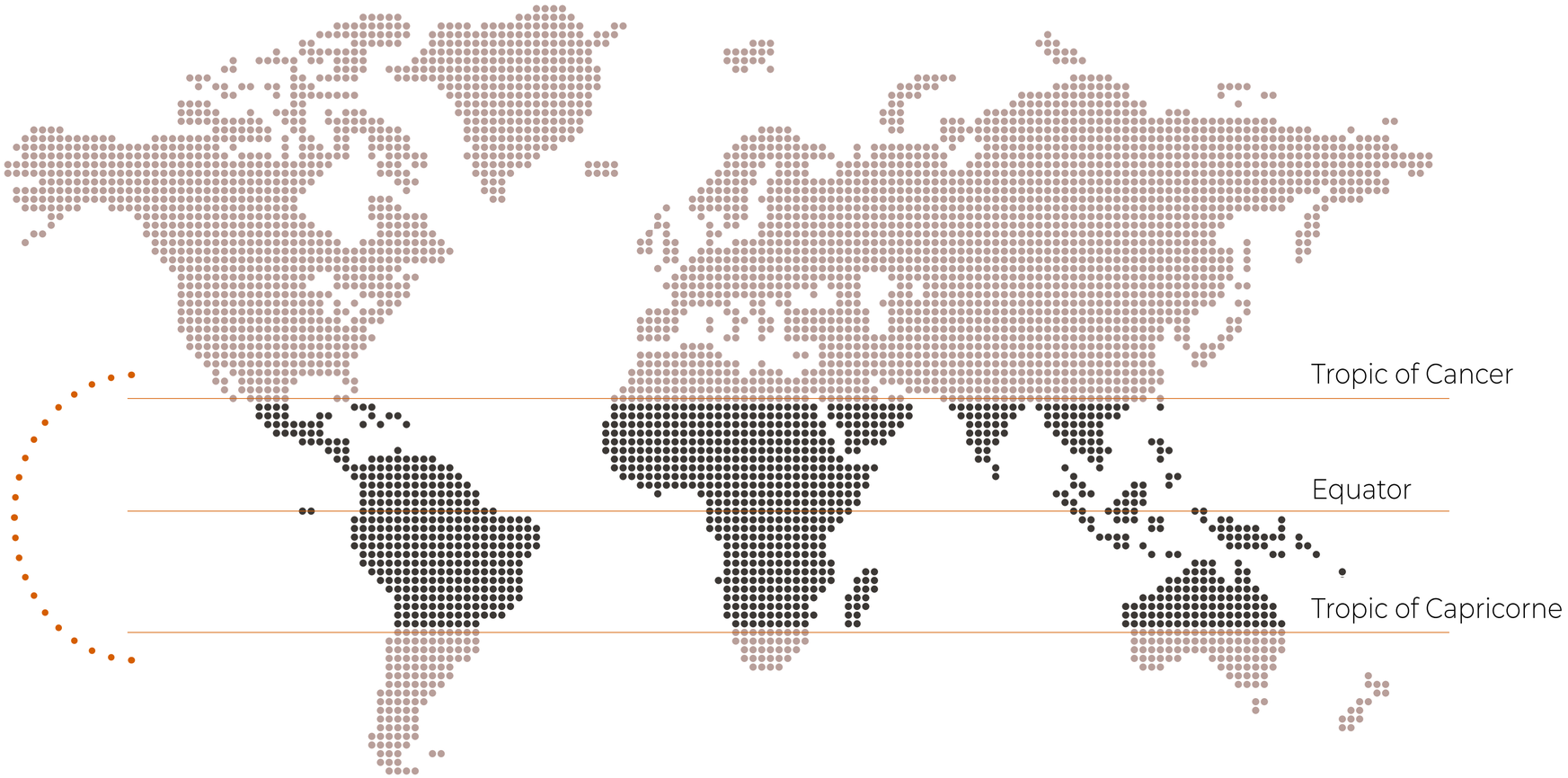
DISCOVER COFFEE BEANS



TIPS CONTENT »

WHAT IS THE COFFEE BELT?

The coffee trees grow exclusively between the 2 tropics, in a region called **the Coffee Belt**.



WHICH IN CUP RESULT DOES EACH COFFEE BEAN PRODUCE?



ARABICA

- Balanced, smooth, mild, fruity, slightly acidic
- Twice less caffeine than Robusta
- For all types of coffee drinks



ROBUSTA

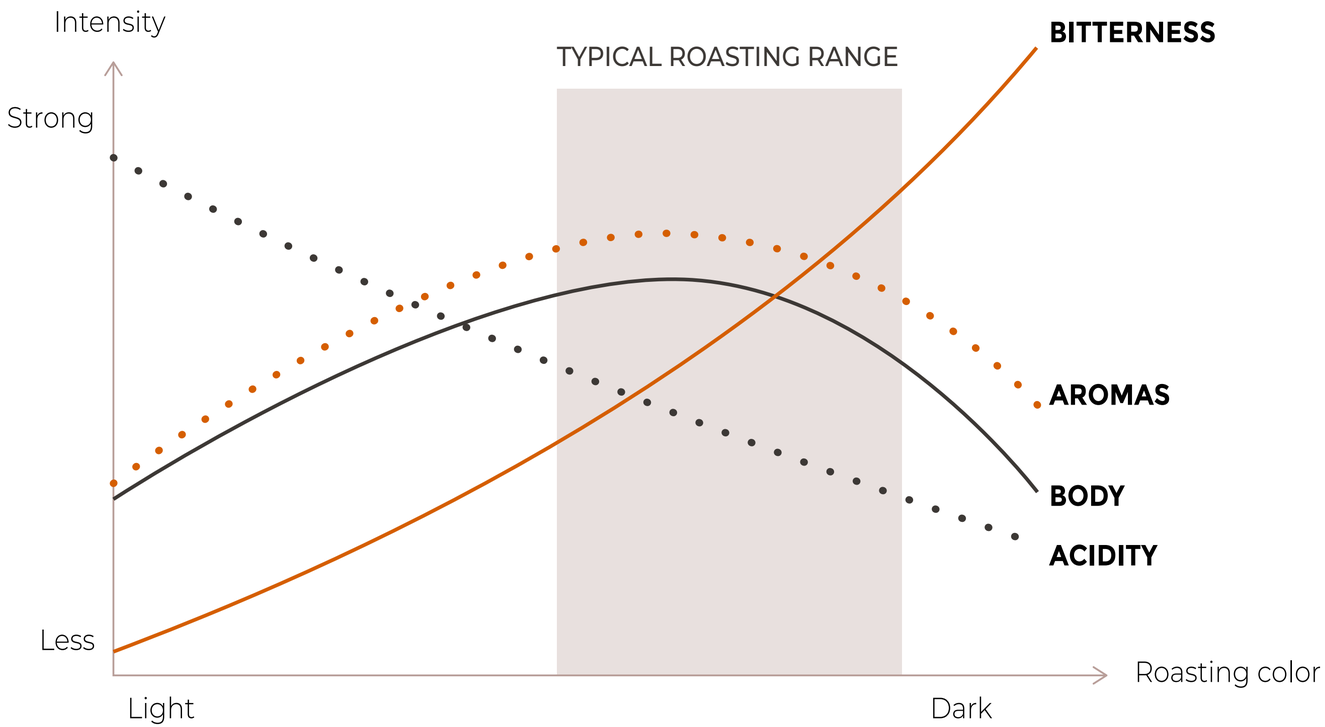
- Woody, earthy, nutty, bitter
- More crema than with Arabica
- For instant coffees, iced coffees, espresso drinks

HOW DOES THE ROASTING IMPACT THE TASTE OF YOUR COFFEE?

If you like your coffee **more acidic** than bitter, pick a **lighter roasted** bean. On the contrary, if you like it **more bitter** than acidic, choose a **darker roasted** bean.

According to the level of roasting, aromas evolve from green notes (peas, straw) to fruity/floral, then toasted (cocoa, nuts) to finally burnt/rubber notes.





HOW TO STORE YOUR GROUND COFFEE OR BEANS?

To get an espresso full of aromas and intensity, it is essential to well store the ground coffee or beans. Keep it away from the **light**, **humidity** and **fridge**.





Store in **airtight and non transparent** boxes



Ideal consumption time after opening the bag = within **2 weeks** for ground coffee / within **2 months** for beans



Grind beans just before brewing or buy your ground coffee in **small quantity**

02 PREPARE AN ESPRESSO



TIPS CONTENT »

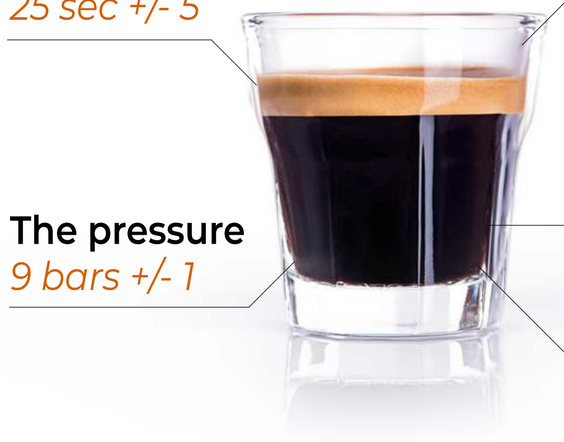
IS THERE A RECIPE FOR THE PERFECT ESPRESSO?

There isn't! It depends on beans, roasting and overall consumers expectations.

Keep in mind that **5 other main factors** influence the taste of your espresso:

The extraction time
25 sec +/- 5

The grinding size
Fine



The ground coffee quantity
About 7g = Divine dosing spoon

The pressure
9 bars +/- 1

The water temperature
90°C +/-5

A good way to evaluate the quality of your espresso is by looking at **the crema**:



UNDER-EXTRACTION
Sour & Acidic

GOOD EXTRACTION
Balanced & Long-Lasting

OVER-EXTRACTION
Bitter & Hollow

NEED TO WARM YOUR CUP?

To have a full-flavored
and hot coffee,
we advise you to warm
your cup first.





Put the cup under hot
water running through
the steam nozzle

OR



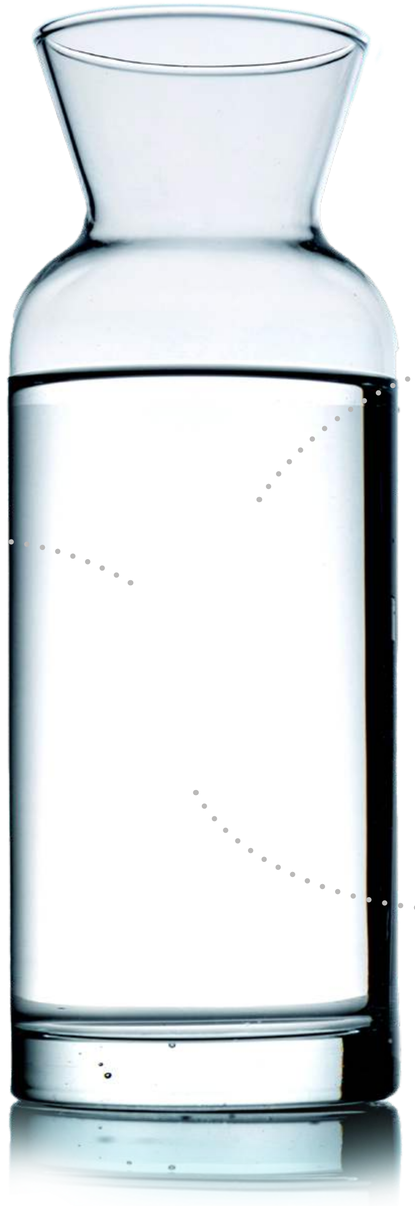
Use the cup warmer
on top of your machine

HOW TO CHOOSE YOUR WATER?

98% of the espresso = water

The water quality is essential to get a good coffee.

We recommend you to use either **mineral water** or **filtrated tap water**.



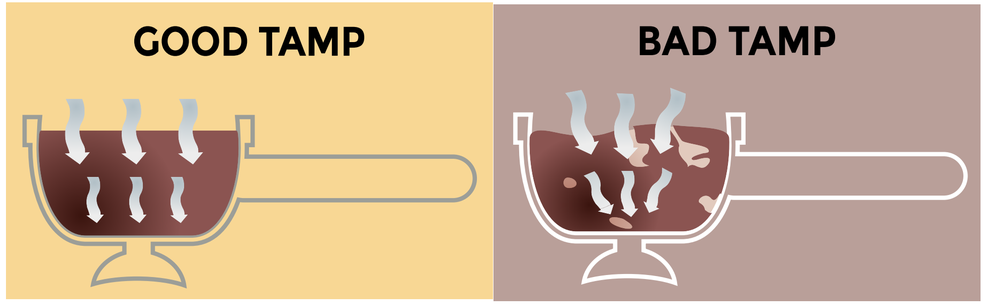
No odor

Low mineralized (between 120mg and 150mg)

Neutral pH

HOW TO PROPERLY TAMP YOUR COFFEE GROUND?

It is essential to properly tamp to **help the water flow through the whole coffee ground** and finally get a **balanced and full-flavored coffee**.



1



Slightly shake the portafilter to break coffee ground aggregate

2



Insert the tamper. It must be parallel with the top of the portafilter



3 Apply down pressure



4 Release pressure and turn the tamper a quarter while lifting your hand



5 Remove coffee ground at the edge of the portafilter if any

03 EXPLORE COFFEE RECIPES



TIPS CONTENT »

WHAT COFFEE-BASED RECIPES COULD YOU PREPARE TODAY?

With Divine, you can prepare an espresso, ristretto, doppio of course, but also other delicious recipes!



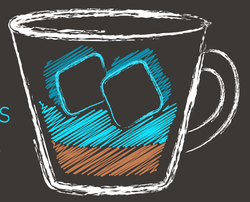
1/3 milk foam
1/3 steamed milk
1/3 espresso

CAPPUCCINO



2/3 hot water
1/3 espresso

AMERICANO



ice cubes
espresso

ICED COFFEE



2/3 steamed milk
1/3 espresso

FLAT WHITE



1/2 milk foam
1/2 espresso

MACCHIATO



whipped cream on top
2/3 hot milk
4 spoons of cocoa powder
few squares of chocolate
1/3 espresso

MOCHA



1 scoop of vanilla ice cream
espresso

AFFOGATO



whipped cream on top
espresso

CON PANNA

TIPS CONTENT »

WHICH MILK TO CHOOSE FOR FROTHING?

We recommend you the following options:

ANIMAL-BASED MILK

Long-lasting (UHT)
▸ full of protein for a stable froth

Skimmed,
semi-skimmed or
whole milk (for more flavoured and smooth)
according to your taste

Very **cool**, around 4°C



PLANT-BASED BEVERAGE

Soya, **Oat** or **Almond**
▸ recommended for good froth quality

Hazelnut, Coconut,
Rice beverage
can also be frothed
but more difficult
to make it stable.

Very **cool**, around 4°C

TIPS CONTENT »

HOW TO FROTH YOUR MILK?



1 Fill a **stainless-steel pitcher** with milk **(1/3 or 1/2 only)**.



2 Turn the steam on for few seconds to **remove condensed water**, in a container or thick towel.



3 Insert the steam nozzle in the milk and **turn the steam on**. Make sure the nozzle does not leave the milk or touch the bottom of the pitcher.

4 Divine is frothing the milk for you.



5 Once the froth seems good for you, **turn the steam off**.

6 **Knock the pitcher** few times on the countertop to remove large bubbles from your froth.

The Tips of our Krups Barista

Milk temperature should not exceed 65°C during the frothing. Too hot = scalded milk. Use a barista thermometer or when it becomes too hot to hold the pitcher under, it is the signal.

04

GO A STEP FURTHER



TIPS CONTENT »

HOW TO GIVE YOUR COFFEE GROUND A SECOND LIFE?



As an efficient anti-odour: put a bowl of used coffee ground in your fridge



As a grease remover: for your dirty utensils



Once in a while, as a fertilizer: it helps your plants to grow



As a fuel for fire, to revive the flams

NEED MORE INFO TO USE YOUR DIVINE MACHINE?

We recommend you to watch the How-To videos below, created just for you.



Achieve perfect espresso at home: pulling the perfect shot of espresso has never been so easy.

Click here



Make cappuccino and hot chocolate: use the steam nozzle to foam milk for perfect cappuccino, and to heat milk for hot chocolate, and more.

Click here



Personalise the coffee volume: Pull shots of coffee at your desired volume
(15 to 65 ml for 1 cup and from 30 to 130 ml for 2 cups).

Click here



Make perfect espresso after using the steam nozzle: ensure your espresso comes out perfect every time, even after using the steam nozzle.

Click here



Set the automatic shutdown time: you have the choice between, 5min, 15min or 30min.

Click here

KRUPS®
DIVINE











BARISTA RITUALS
FOR FLAVOURFUL COFFEE