

## SCIENTISTS DISCOVER A SIMPLE TRICK THAT CAN DRASTICALLY IMPROVE YOUR COFFEE

By grinding your coffee with a splash of water, espressos can be made more consistent and intense

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There are countless methods and devices that claim to improve the taste of your coffee, but scientists have discovered a trick that involves a few drops of water.



The process of grinding coffee beans creates friction, which generates static electricity that can cause the particles of coffee to stick together. But scientists report that coffee beans holding a higher internal moisture level produce less static electricity. This, according to their findings published in the journal *Matter*, makes for a more reliable and intense espresso. All you need to do to raise the moisture content is simply add a splash of water to the beans before grinding them.

“The central material benefit of adding water during grinding is that you can pack [your coffee machine] more densely because there’s less clumping,” said the report’s senior author Dr Christopher Hendon, a computational materials chemist at the University of Oregon, USA. “Espresso is the worst offender, but you would also see the benefit in brew formats where you pour water over the coffee, like a stovetop. Where you’re not going to see a benefit is for methods like the French press, where you submerge the coffee in water.” A volcanologist collaborated on the project, as the process of grinding coffee beans mimics a phenomenon that occurs during volcanic eruptions, in which magma breaks into small particles that rub against each other and produce lightning.