OCD Testing Summary

Aim

The aim was to test the 58mm OCD under different conditions, each time changing the combination of:

- Coffees and Recipes - every test was conducted using a different single origin coffee
- Locations - at different cafes and training rooms with different espresso machine models
- Grinders - using the Anfim S450 and Mahlkonig K30 Air

The OCD has spacers, for depth adjustment, to account for different doses, roasts and densities of coffee. In our testing, the OCD has been set to a depth that limits compaction of grinds during distribution, however, creates a completely smooth surface for tamping. Please experiment what mm suits you, we prefer 9mm.

Testing has been conducted on both IMS and VST 20g baskets.

Procedure

Initial testing was purely numerical, to start with data on yield. Techniques tested below include:

Test 1: 20g in 40g out 25-27 secs, VST 20g basket, Anfim S450 grinder and La Marzocco PB

OCD	Back Forth Back	Circular Hand Dist	Collapsing
18.60%	18.50%	18.60%	18%
18.60%	18.30%	18.50%	18.40%
18.30%	18.40%	18.20%	18.30%
18.80%	18.30%	18.50%	18.90%
18.50%	18.60%	18.60%	18.20%
18.70%	18.10%	18.70%	17.60%
18.40%	18.70%	18.40%	18.60%
18.60%	18.40%	18.20%	18.30%
18.50%	18.00%	18.50%	17.90%
18.50%	18.20%	18.30%	18.50%
Range: 0.3	**Range: 0.7**	**Range: 0.5**	**Range: 0.13**
Dev: 0.0014	**Dev: 0.0021**	**Dev 0.0017**	**Dev 0.0037**

The range and standard deviations were recorded for each data set and provide a general indicator of consistency. In both tests OCD and Circular Hand Distribution were found to have the smallest ranges with similar deviations. These measurements indicate an improved consistency over other methods.

Back Forth Back Distribution (general quick cafe style with one finger) performed more consistently than Collapsing, yet not as consistent as OCD or Circular Hand Distribution, with higher range and variation results between them.

Blind Taste Testing

This test generated the most interest by our team, as we used the same yield and recipe, yet changed the coffee setups and distribution techniques.

Participants ranked cups 4 (best) to 1 (worst) and results were revealed after scoring was completed. In each round of 4 coffees, an average of scores determined rank (4-1).

Test 1: 20g in 40g out 25-27 secs, IMS 20g basket, Anfim S450 grinder and San Remo Opera, 3 participants

OCD	Back Forth Back	Circular Hand Dist	Collapsing
3	2	4	1
4	3	2	1
4	2	3	1
3	2	4	1
4	1	3	2
Average: 3.6	**Average: 2**	**Average: 3.2**	**Average: 1.2**

Conclusion

The OCD testing above provides two strong indicators, supporting our belief that the OCD Distribution tool is of benefit to consistency and quality of espresso.

The OCD was the top ranked method in every test above bar one, where very careful Back and Forth Hand Distribution was the winner.

A clear trend in taste testing found the OCD distributed shots had rounder acidity, lower astringency, cleaner finish and a smoother transition of elements over the palate.

For the complete details on test methods (control, conditions, variations), results and equipment used, please email **admin@onacoffee.com.au**