

Automatic Pro v3 – Cheat Sheet

by modsmthng

Choose a Profile

- **Classic:** Often works well with older beans, supermarket beans, darker roasts and coffees with unknown roast dates.
- **Direct Lever:** Default recommendation for most coffees. If you're unsure where to start, start here.
- **Spring Lever:** Try this if Direct Lever loses pressure very quickly or produces overly acidic results.

Most coffees can work well with multiple profiles.

Profile Details

Classic

- Often works well with older beans, supermarket beans and other beans where freshness is unknown
- No dedicated bloom phase
- Flow based extraction
- Reacts directly to puck resistance

Direct Lever

- Original Automatic Pro experience
- Direct evolution of Automatic Pro v2
- Flow based extraction
- Simulates direct lever machine, aka manual lever
- Reacts directly to puck resistance

Spring Lever

- Pressure based extraction
- Simulates a traditional spring lever machine
- Declining pressure throughout extraction
- Useful if Direct Lever loses pressure very quickly

9 Bar

- Traditional flat pressure extraction
- Uses Automatic Pro pre-extraction logic

- Usually requires a finer grind than traditional 9 bar profiles

Adaptive Pressure

- Experimental
- Pressure adapts to puck resistance
- Can reduce acidity for some coffees
- Still actively evolving

Ultra Fine

- Experimental
- Designed for very fine grind sizes
- Primarily intended for light roasts
- Attempts to reduce perceived acidity while preserving fruit notes

Temperature

Not sure?

Start with:

93°C

Suggested ranges:

Roast Level	Temperature
Dark	90–93°C
Medium	91–94°C
Light	93–96°C

Ratio

Suggested starting points:

Roast Level	Ratio
Dark	1:1.5 – 1:2
Medium	1:2 – 1:2.5
Light	1:2.5 – 1:3

Examples:

18g in → 36g out = 1:2

18g in → 45g out = 1:2.5

Higher ratios produce a less concentrated cup and can increase extraction of bitter compounds.

Lower ratios produce a heavier, more concentrated cup but can increase the risk of sourness or under-extraction.

Dial In Order

1. Grind Size
2. Ratio
3. Temperature

Change only one variable at a time.

Taste Guide

Sour / Salty

Try:

- Grind finer
- Increase ratio
- Increase temperature slightly

Bitter / Dry

Try:

- Grind coarser
- Reduce ratio
- Lower temperature slightly

Thin

Try:

- Lower ratio
- Slightly finer grind

Heavy / Muddy

Try:

- Higher ratio

- Slightly coarser grind
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Before Your First Shot

Calibrate Temperature Offset

Temperature offset calibration has a significant impact on extraction.

Before changing profile settings, make sure your temperature offset is calibrated correctly.

See the temperature calibration guide for detailed instructions.

Flush Before Brewing

Recommended for maximum consistency.

Helps stabilize:

- Boiler water level
- Residual pressure
- Group head temperature
- Starting conditions

This helps the brew temperature start closer to the target temperature and improves shot-to-shot consistency.

Frequently Asked Questions

The graph looks weird but the coffee tastes great

Leave it alone.

Taste comes first.

Coffee extraction is highly variable and graphs often look different from shot to shot.

If the coffee tastes great, the graph is usually not a problem.

My shot doesn't reach 9 bar

Automatic Pro uses pre-infusion.

Compared to traditional 9 bar profiles, you often need a significantly finer grind.

Also, the flow profile variations, like classic and direct lever limit the flow, which dictates the pressure.

My puck is wet

A wet puck is not a quality indicator.

Taste matters more than puck appearance.

Many profiles naturally experience a pressure drop near the end of extraction, which can leave more water in the puck.

Bloom was skipped

Usually normal.

Some coffees saturate quickly enough that additional blooming is unnecessary.

Automatic Pro decides this automatically based on extraction conditions.

Pressure drops during extraction

Usually normal.

Most Automatic Pro variants use a relatively stable extraction flow.

As extraction progresses, the puck naturally degrades and offers less resistance to flow.

As puck resistance decreases, pressure naturally falls.

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