

Espresso vs Ristretto (vsdiff.com)

Attribute	Espresso	Ristretto
Shot volume (approx)	25-30 ml	15-20 ml
Brew ratio (coffee:water, typical)	1:1.5-1:2	1:1-1:1.5
Extraction time (approx)	25-35 seconds	15-25 seconds
Grind	Fine — <i>consistent</i> particle size	Finer than espresso or similar but adjusted for flow
Flavor focus	Balanced — <i>body, acidity, sweetness</i>	Concentrated — <i>sweetness & texture</i> , less perceived acidity
Crema	Pronounced, stable	Thicker, often darker crema
Caffeine per shot (approx)	~30-75 mg (varies by dose/bean)	~25-65 mg (generally similar or slightly less)
Typical uses	Base for milk drinks, straight shots	Short, intense straight shots; sometimes in espresso blends

Source: <https://vsdiff.com/espresso-vs-ristretto/>