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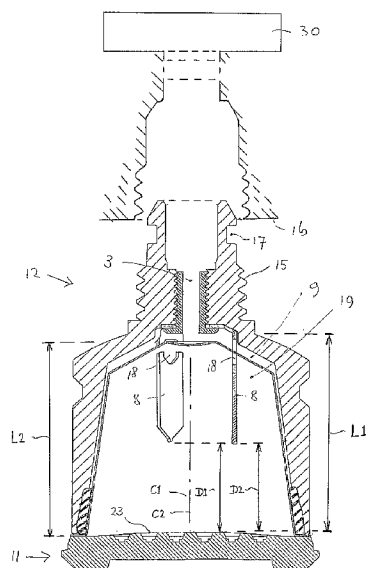
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(54) Title: METHOD, SYSTEM AND RECEPTACLE FOR PREPARING A BEVERAGE

(57) Abstract: In a method for preparing a beverage there is provided an exchangeable capsule (20) that comprises a circumferential first wall (21), a second wall (22) and a third wall (23) which together enclose an inner space (19) comprising an extractable product. The second wall of the capsule is pierced by means of at least one blade (8). Via the pierced second wall there is supplied an amount of fluid under a pressure to the inner space of the capsule. The prepared beverage is drained through the third wall of the capsule. A length of the at least one blade is chosen such that during the said fluid supplying the shortest possible axial distance (D2) between the third wall and the at least one blade in the inner space is less than 80% of the overall axial capsule length (L2).

Fig. 2





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