

# Coffee Cupping

## Basics

Name: .....

Date: .....

Steps	Coffee 1	Coffee 2	Coffee 3
<p>Grind the coffee no more than 15 min prior to cupping. It should be a little coarser than 'pourover'. Evaluate fragrance of dry grounds. What do you smell?</p>	<p>What do you smell?</p> <p>.....</p> <p>.....</p> <p>.....</p>	<p>What do you smell?</p> <p>.....</p> <p>.....</p> <p>.....</p>	<p>What do you smell?</p> <p>.....</p> <p>.....</p> <p>.....</p>
<p>Start timer. Pour hot water (~95°C). Make sure to wet all the grinds. A layer of grinds, or crust will form on top.</p>	<p><b>Leave for 4 minutes!</b></p>		
<p>Assess the aroma by getting close and inhaling while gently breaking the crust by pushing grinds from front to back. Make sure you don't disturb the grounds on the bottom.</p>	<p>What do you smell?</p> <p>.....</p> <p>.....</p> <p>.....</p>	<p>What do you smell?</p> <p>.....</p> <p>.....</p> <p>.....</p>	<p>What do you smell?</p> <p>.....</p> <p>.....</p> <p>.....</p>
<p>Use the two spoons to skim off the remaining grinds from the top of the bowl. Dump the skimmed grinds into a waste bowl &amp; rinse spoons between each bowl.</p>	<p><b>Leave to cool for ~ 10minutes.</b></p>		
<p>Take a small volume of coffee and slurp it off your spoon, like you would a hot soup. As well as flavour, think about:</p> <ul style="list-style-type: none"> <li>• <b>Acidity:</b> liveliness. Pleasantly bright or sour?</li> <li>• <b>Body:</b> weight. Is it heavy or light?</li> <li>• <b>Balance:</b> does everything work together?</li> <li>• <b>Aftertaste:</b> length of flavour after swallowing. Is it short or long?</li> </ul>	<p>What do you taste?</p> <p>.....</p> <p>.....</p> <p>.....</p> <p>.....</p> <p>.....</p>	<p>What do you taste?</p> <p>.....</p> <p>.....</p> <p>.....</p> <p>.....</p> <p>.....</p>	<p>What do you taste?</p> <p>.....</p> <p>.....</p> <p>.....</p> <p>.....</p> <p>.....</p>